

VITINNITM

Multi Chopper & Blender

PLEASE READ AND KEEP THESE INSTRUCTIONS FOR FUTURE USE

SAP Code: JF07520217

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Website: www.vitinni.co.uk

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Thank you for choosing our Vitinni Multi Chopper and Blender. Please read this user manual carefully and keep it for future reference. The manufacturer and importer do not accept any liability if the information in these operation instructions is not complied with. If you need any assistance, please contact our customer service team on the details provided on the back page of this manual.

SAFETY INSTRUCTIONS

This appliance is for indoor use only.

This appliance is for domestic use only and should not be used for commercial purposes.

Check that the voltage on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

This appliance is not suitable for use by children.

This is not a toy - children should be supervised to ensure they do not play with the appliance. Keep the appliance and its cord out of reach of children. Cleaning and maintenance of the appliance should not be undertaken by children.

Appliances can be used by persons with reduced sensory and mental capabilities or lack of experience and knowledge providing they have been given supervision or instruction concerning the use of the appliance in a safe way and if they understand the hazards involved.

If the appliance, power supply cord and plug are malfunctioning or they have been dropped or damaged switch off the appliance and discontinue use immediately.

This appliance contains no user serviceable parts. Repairs should only be undertaken by the manufacturer, its service agent or a similar qualified person. If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similar qualified person in order to avoid a hazard.

Keep the power supply cord away from sharp edges and parts of the appliance that may become hot during use.

Do not use this appliance with an extension lead or multiple socket adaptor.

Do not use this appliance near an open flame or in moist or damp conditions.

Allow sufficient space around the Multi Chopper & Blender for ventilation and heat dissipation. Place on a flat, stable, heat resistant surface a minimum distance of 5 to 10 cm from walls and other items.

Do not leave the appliance unattended whilst connected to the mains power supply. Switch off the mains power supply and remove the plug by hand.

Always disconnect the appliance from the power supply before assembling, disassembling or cleaning.

Do not immerse the motor unit, power supply cord or plug in water or any other liquids. Care should be taken to avoid spillage on the electrical components, power cord and plug.

Do not use any accessories or attachments with the appliance that have not been supplied or recommended by the manufacturer.

Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.

Caution: Misuse of the appliance could cause injury – do not use the appliance for anything other than its intended use.

This product is fitted with a thermal cut-out to stop the motor unit from overheating. If the thermal cut out activates, disconnect the power supply and leave the Multi Chopper & Blender to cool for 30 minutes.

In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

Cleaning and Maintenance

Unplug the Multi Chopper & Blender from the mains power supply and allow to cool fully before performing any cleaning or maintenance.

Disassemble the unit and clean each piece individually. All parts should be cleaned immediately after use. The glass bowl, cover and blades should be hand washed with mild detergent. Do not submerge the motor unit in any kind of liquid, clean it with a damp cloth and a small amount of mild detergent.

Storage

When the unit is not in use, it should be stored safely. Turn the unit off, unplug the power cord from the outlet and store the unit in a cool dry place.

Specifications

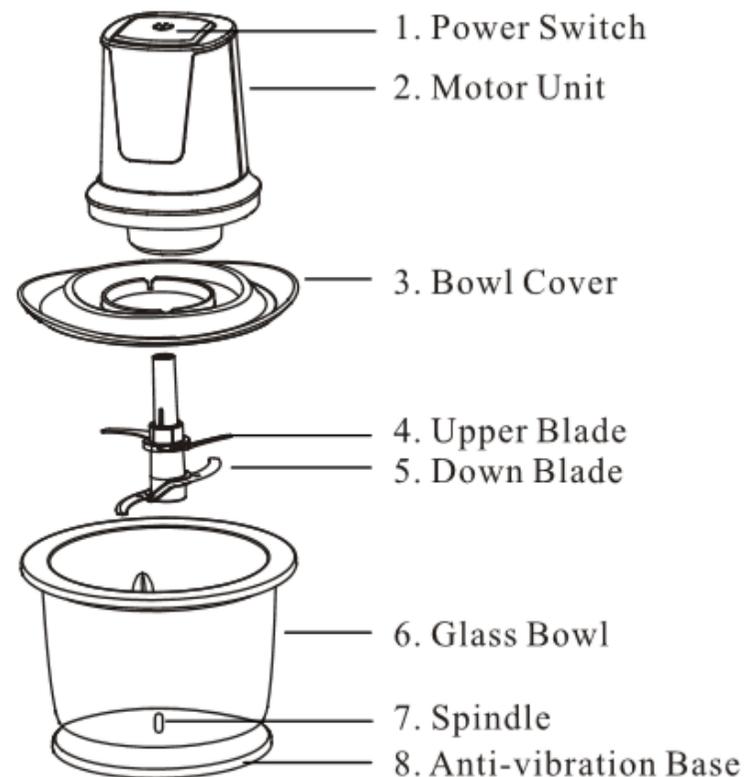
Rating: 220-240V ~ 50/60 Hz

Power: 400 W

Food Capacities

Food	Capacity	Time
Meats	500g(about ½ of the bowl)	30 secs
Vegetables like cabbage	¼ of the bowl	5-10 secs
Carrot,Cucumber,Onion	½ of the bowl	5-10 secs
Ice,Chilli,Pepper	½ of the bowl	5-10 secs

List of Parts



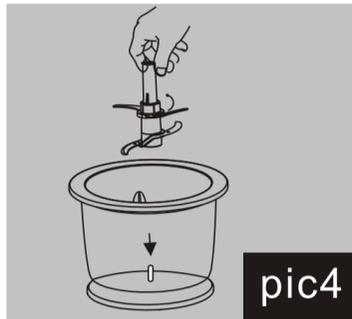
BEFORE FIRST USE

Before use, check all accessories are complete and that the equipment is not damaged. The Multi Chopper & Blender should be cleaned according to the instructions in the Cleaning and Maintenance section. The Multi Chopper & Blender should be run through an operational cycle before it is used for the first time. When using the Multi Chopper & Blender for the first time a slight odour may be emitted. This is normal and will soon subside.

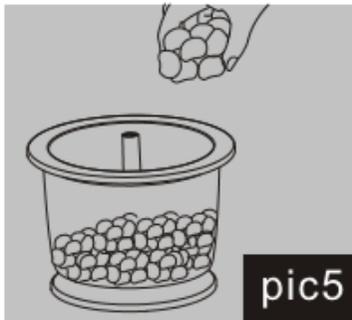
NOTE: Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.

Instructions

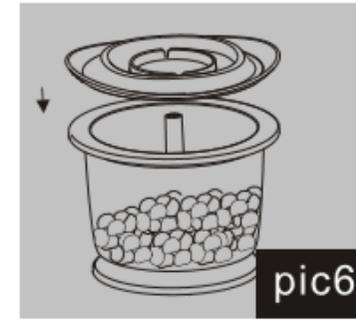
1. Always ensure meat and vegetables are cleaned and prepared thoroughly before placing them into the unit. Remove any bones or skin from meat. For any frozen meat or vegetables, make sure these are defrosted before using the unit.
2. Fix the upper blade along the groove of the lower blade.
3. Fix the blade on the spindle, then hold the cutter bar with the hand revolving to check whether the rotation and set up as correct. Please refer to below picture:



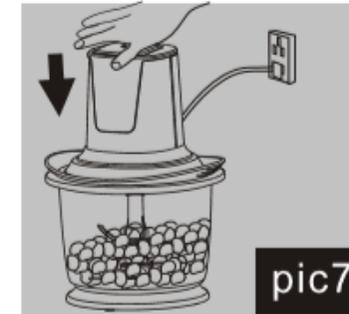
4. Place the prepared vegetables or meat into the glass bowl:



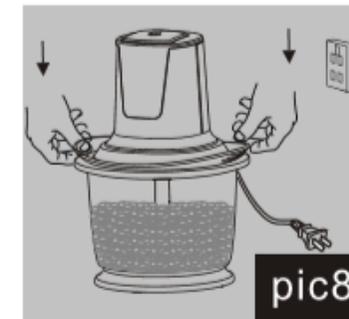
5. Put the bowl cover on top of the glass bowl:



6. Place the motor unit onto the bowl cover and plug in the unit. Press down on the power switch for 20 seconds to achieve the ideal consistency. If 20 seconds is not enough, loosen the motor unit and try again.



7. When the chopping and stirring has finished, turn off the power and make sure the blades have stopped. Remove the motor unit, bowl cover and blades, then pour out the meat and vegetables.



8. When the unit is not in use, it should be stored safely: turn the unit off, unplug the power cord from the outlet and store the unit in a cool dry place.

WEEE Information



The symbol  on this product or its packaging means that this product may not be treated as household waste. It should be handed to an appropriate collection point for the recycling of electrical and electronic equipment. Contact your local council or household waste disposal service for further information.

Guarantee

Our products are guaranteed for a period of 2 years from the date of purchase. Products that develop a fault within this period are covered by our warranty and we will replace defective parts, or where not available the whole product. The warranty does not apply to any defect in the goods arising from fair wear and tear, willful damage, accident, negligence by you or any third party, use otherwise than as recommended by us, failure to follow our instructions, any alteration or repair carried out without our approval or has been the subject of commercial use. Your statutory rights remain unaffected, in particular any rights you have under the Consumer Rights Act 2015.

If you have a problem with your product within this warranty period please contact our customer services team.

In the event of changes to the specification of a product and we are not able to replace parts, we will replace the whole product within the 2 year guarantee period

For products that fall outside of the 2 year guarantee, we will endeavor to provide spare parts to purchase for as many of the replaceable parts as possible, but cannot foresee specification changes or upgrades to products or parts outside of the initial 2 year period.

Customer Services:

If you would like further advice or information on your product, ensure you have the SAP code ready and please get in touch with us at Vitinni on the contact options below:

SAP Code: JF07520217

Phone: 0330 002 1202 (Mon – Fri 9am to 5pm)

Email: support@vitinni.co.uk

Address: Vitinni, Vale Mill (Rochdale) Ltd, Robinson Street, Rochdale, OL16 1TA