



## MASTOSO MT-37 Food Processor

- Pengupas Bawang
- Pisau Stainlesssteel
- Kunci Pengaman
- Sistem Pengaman Panas Berlebih
- Cup Kecil : 0,5 l
- Cup Besar : 1,5 l
- Maksimum Power : 400 W
- Voltase : 220-240 v
- Frekuensi : 50 Hz



## HANYA UNTUK PEMAKAIAN DI RUMAH

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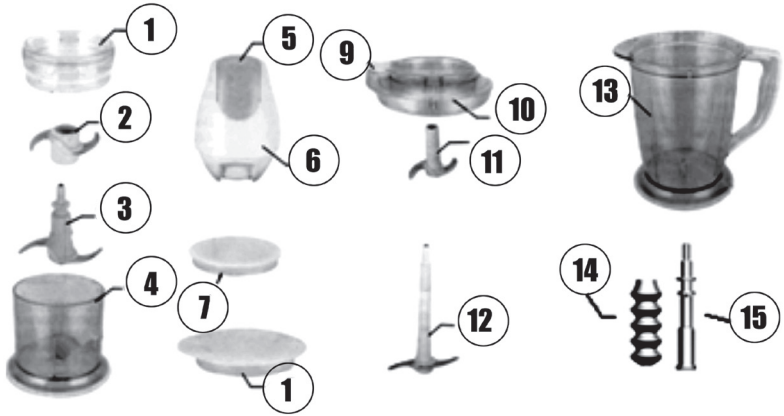
### Intruksi Penting untuk Keamanan

Pada saat menggunakan alat alat elektrik, petunjuk keamanannya adalah sebagai berikut:

1. Bacalah semua instruksi sebelum dipakai
2. Untuk mencegah terjadinya korslet jangan dimasukkan ke dalam air atau cairan
3. Pada saat digunakan, anak anak harus diawasi
4. Cabutlah colokan sebelum dicuci
5. Jangan bersentuhan dengan bagian bagian tertentu pada saat digunakan
6. Jangan dipakai bila kabel rusak, bawalah ke bagian servis unruk diperbaiki
7. Tidak di rekomendasikan pemakaian kabel / colokan sambungan
8. Hanya untuk pemakaian dalam ruangan
9. Jangan biarkan kabel tergantung di ujung meja
10. Kabel tidak boleh mengenai area yang panas, termasuk oven
11. Jauhkan tangan dan alat alat lain dari pisau yang sedang dipakai pada saat pemakaian untuk menghindari luka atau kerusakan pada alat
12. Pakailah dengan hati hati karena pisaunya sangat tajam
13. Untuk menghindari luka, pasanglah cup terlebih dahulu
14. Pastikan tutupnya sudah terpasang/terkunci sebelum digunakan
15. Jangan dipakai apabila dalam keadaan kosong
16. Alat ini boleh digunakan anak anak 8 tahun ke atas setelah diberi tahu cara pemakaian yang aman
17. Jangan biarkan anak anak main dengan alat ini.
18. Anak anak tidak boleh mencuci dan memasang alat alatnya tanpa pengawasan dari orang tua

## SIMPANLAH INSTRUKSI INSTRUKSI BERIKUT

### Pengenalan Food Processor



1. Sambungan tutup cup kecil
2. Pisau atas
3. Pisau bawah
4. Cup kecil
5. Tombol
6. Bagian utama
7. Cup kecil bagian atas
8. Cup besar
9. Cup nozzle cap
10. Sambungan tutup cup besar
11. Pisau atas
12. Pisau bawah
13. Cup besar
14. Mengupas bawang putih
15. Alat untuk mengupas bawang putih

### Spesifikasi Teknis

Rating voltage/frequency: 220-240v / 50/60Hz		Rating input power: 400W	
	Campur	Cincang	Kupas bawang putih
Waktu operasi maksimum	1 menit	20 detik	30 detik
Kapasitas maksimum	1500ml	200g	150g
Spesifikasi maksimum untuk memproses makanan	20x20mm	1 inch	2-4 pcs

## INSTRUKSI PEMAKAIAN

### Sebelum digunakan

- Lepas alat alat, label atau stiker dari Food Processor
- Cuci Food Processor sebelum digunakan

**PERINGATAN:** Bagian bawah produk tidak boleh kena air, karena bisa menyebabkan korslet

#### BLENDER

1. Letakkan cup yang besar di tempat yang bersih dan kering
2. Pegang bagian atas dari pisau bawah, letakkan di dalam cup dan pasang pisau atas ke pisau bawah (fig.1, fig.2). Pastikan pisau atas terpasang pada pisau bagian bawah

**PERINGATAN:** Jangan pasang pisau ke tabung utama dan ke dalam cup

3. Tambahkan bahan bahan lain ke dalam cup
4. Pasang sambungan tutup cup besar di atas cup besar (fig.4).
5. Pasang tabung utama di atas sambungan tutup cup besar dan pastikan sudah terpasang dengan baik (fig.5).



Fig. 1



Fig. 2



fig. 3



Fig. 4



Fig. 5

6. Pencet tombol "on", untuk mendapatkan kualitas yang baik, pakai metode "Pulse". Jika makanan lengket di samping cup besar, hentikan mesinnya, angkat tabung utama dan sambungan tutup cup besar. Pakai sendok untuk mengangkat bahannya dan pasang kembali sambungan tutup cup besar dengan tabung utama.
7. Pegang tabungnya sewaktu pencet tombol
8. Pastikan pisaunya sudah berhenti sebelum mengangkat sambungan tutup cup besar
9. Angkat pisaunya terlebih dahulu sebelum mengangkat bahan yang sudah diproses
10. Jangan tambahkan bahan bahan lain sebelum pasang pisaunya

**PERINGATAN:** Jangan Campur/blender cairan panas

Jangan blender tanpa air

## MENCINCANG

1. Letakkan cup kecil di tempat yang bersih dan kering
2. Pegang gagang pisau bawah dan masukkan ke dalam cup yang kecil (fig.6).
3. Pasang pisau atas pada pisau bawah dan putar sampai terkunci pada pisau yang bawah (fig.7, fig.8).

**PENTING:** Pisau harus selalu berada di dalam tabung.

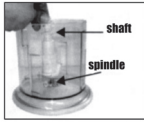


Fig. 6



Fig. 7

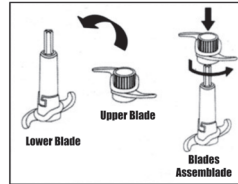


Fig. 8

4. Masukkan makanan yang akan diproses ke dalam cup kecil dan letakkan sambungan tutup cup kecil
5. Letakkan tabung utama pada sambungan cup kecil
6. Pasang colokannya
7. Pencet tombol "on", untuk mendapatkan hasil cincang yang bagus, pakai metode "Pulse". Jika makanan lengket di samping cup kecil, hentikan mesinnya, angkat tabung utama dan sambungan tutup cup kecil. Pakai sendok untuk mengangkat bahannya dan pasang kembali sambungan tutup cup kecil dengan tabung utama.
8. Pegang cup nya selama proses
9. Pastikan pisaunya sudah berhenti sebelum angkat sambungan tutup cup kecil

## MEMPROSES BAWANG PUTIH

1. Letakkan cup besar di tempat yang bersih dan kering
2. Letakkan alat kupas bawang putih pada tempatnya, masukkan alatnya pada cup yang besar (fig. 9, fig. 10).



fig. 9



fig. 10

3. Masukkan bawang putih ke dalam cup besar untuk di proses

**PENTING:** Untuk mendapatkan hasil yang lebih bagus, cup besar harus benar benar kering

4. Letakkan sambungan tutup cup besar diatas cup besar (fig. 11).
5. Pasang tabung utama di atas sambungan tutup cup besar dan pastikan sudah terpasang dengan benar (fig. 12).



fig. 11



fig. 12

6. Pasang colokannya
7. Pencet tombol "on", untuk mendapatkan hasil cincang yang bagus, pakai metode "Pulse".
8. Pegang cup pada saat menyalakannya
9. Pastikan pengupas bawang putih sudah benar benar berhenti sebelum membuka sambungan tutup dari cup besar

**PENTING:** akan ada sedikit guncangan, pegang tabung utama dan cup selama proses pengupasan bawang putih.

## PEMBERSIHAN DAN PERAWATAN

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### PEMBERSIHAN

- Jangan cuci dan rendam tabung utama ke dalam air. Bersihkan dengan sponge yang lembab dan kain, lap hingga kering
- Sambungan tutup cup dan pisau untuk cincang bisa dibersihkan dengan memasukkan kedalam mesin cuci piring di bagian atas
- Hati hati bila membersihkan pisaunya karena sangat tajam

## TIPS

- Pisau ganda untuk cincang bisa mencincang daging, ikan sayur, keju dan lain lain
- Untuk hasil maksimal bisa di cincang lebih lama
- Potong dengan ukuran yang bisa di masukkan kedalam cup
- Potong makanan yang keras ( daging, keju ) dengan ukuran 1 inch dengan bentuk kotak kotak.

## PERMASALAHAN

Mesin tidak bisa di hidupkan atau pisau tidak bisa berputar

- Periksa colokannya sudah di colok

Makanan dicincang dengan tidak merata

- Atau terlalu banyak makanan yang dicincang sekaligus atau tidak cukup kecil,. Cobalah potong yang lebih kecil dalam sekali proses

Makanan terlalu banyak mengandung air

- Makanan terlalu lama diproses, proseslah dengan waktu yang lebih singkat

Makanan lengket di sambungan tutup atau disamping cup

- Makanan yang di masukkan terlalu banyak. Matikan mesin, setelah pisau tidak berputar, buka tabung utama dan sambungan cup. Angkat sebagian makanan yang sudah di proses.

**BAWALAH PRODUK KE CUSTOMER SERVICE BILA RUSAK, UNTUK DI PERBAIKI**



## MASTOSO MT-37 Food Processor

- Garlic peeler
- Stainless steel blade
- Safe lock
- Over heat protection system
- Small cup : 0,5 l
- Big cup : 1,5 l
- Maximum power : 400 W
- Voltage : 220-240 v
- Frequency : 50 Hz





## HOUSEHOLD USE ONLY

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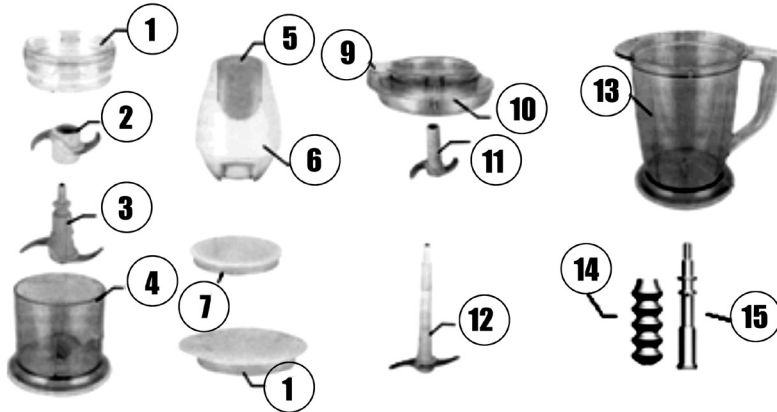
### Important safe instruction

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

1. Read all instructions before using.
2. To protect against risk of electrical shock do not put (state specific part or parts in question) 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. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical 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 (this may be omitted if it is specially designed for outdoor use).
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. 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 processor. A scraper may be used but must be used only when the food processor is not running.
12. Blades are sharp. Handle carefully.
13. To reduce the risk of injury, never place cutting blade on base without first putting cup properly in place.
14. Be certain cover is securely locked in place before operating appliance.
15. Never run the appliance empty.
16. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved
17. Children shall not play with the appliance.
18. Cleaning and user maintenance shall not be made by children without supervision.

## SAVE THESE INSTRUCTIONS

### Getting to know your Food Processor



- |                               |                              |
|-------------------------------|------------------------------|
| 1. connect cover of small cup | 9. cup nozzle cap            |
| 2. Upper blade                | 10. connect cover of big cup |
| 3. Lower blade                | 11. upper blade              |
| 4. Small cup                  | 12. lower blade              |
| 5. switch button              | 13. big cup                  |
| 6. main body                  | 14. peel garlic              |
| 7. small cup lid              | 15. bar peeling garlic       |
| 8. big cup lid                |                              |

### Technical Specifications:

	Rating input power : 400W		
	Blend	Chopping	Peel garlic
Max.operating time	1 minute	20 second	30 second
Max.capacity	1500 ml	200g	150g
Max.spec for Processed food	20x20mm	1 inch	2-4 pcs

## OPERATING INSTRUCTION

### Before first use:

- . Remove all packaging materials, labels or stickers from your food processor.
- . Clean your food processor thoroughly before using for the first time.

**WARNING:** Do not immerse the base in water or any liquids. This may cause electric shock or damage the appliance.

### BLEND:

1. Place the big cup on a clean, dry, level surface.
2. Holding the lower blade by the shaft, place it into the cup inside and then carefully slide the upper blade onto the shaft of the lower blade. Make sure that the upper blade slides down into the slots of the lower blade shaft (Fig.1, Fig.2). Make sure that when you are inserting the upper blade, the blades are on the bottom.

**WARNING:** Do not try to place the blades onto the main body and then into the cup.

3. Add the ingredients to be processed into the cup.
4. Place the connect cover of big cup onto the top of the big cup.(Fig.4)
5. Place the main body on top of the connect cover of big cup making sure that it is securely in place. (Fig.5)

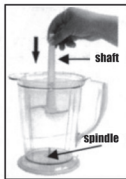


Fig. 1



Fig. 2



fig. 3



Fig. 4



Fig. 5

6. To start the appliance, press on the switch button, in order to obtain a better quality of chopping, operate the appliance by using the pulse method. If the ingredients stick to the side of the big cup, stop the appliance, remove the main body and the connect cover of big cup. Use a spatula to dislodge the pieces and then replace the connect cover of big cup and the main body. Continue processing.
7. Hold the pitcher firmly while depressing the switch button to ensure the unit stays in place.
8. Make sure that the blades have stopped completely before removing the connect cover of the big cup.
9. Remove the blade assembly by its shaft before you empty the contents of the master prep pitcher.
10. Never add ingredients into the cup before placing the blade assembly in first.

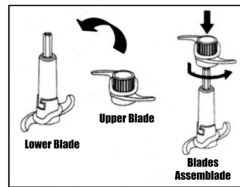
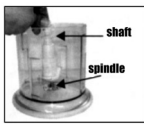
**WARNING:** Do not blend hot liquid.

Do not blend without water or other liquids.

## CHOPPING:

1. Place the small cup on a clean, dry, level surface.
2. Holding the lower blade by the shaft, place it over the spindle pin inside the small cup. (Fig.6)
3. Carefully insert the upper blade over the lower blade rotating it until it locks onto the lower blade.(Fig.7, Fig.8)

**IMPORTANT:** Always assemble the blades inside the container.



4. Place the food that you want to process into the small cup and place the connect cover of small cup.
5. Place the main body on the connect of small cup.
6. Plug the power cord into the electrical outlet.
7. To start the appliance, press on the switch button, in order to obtain a better quality of chopping, operate the appliance by using the pulse method. If the ingredients stick to the side of the small cup, stop the appliance, remove the main body and the connect cover of small cup. Use a spatula to dislodge the pieces and then replace the connect cover of small cup and the main body. Continue processing.
8. Hold the cup firmly while depressing the switch button to ensure the unit stays in place.
9. Make sure that the blades have stopped completely before removing the connect cover of small cup.

## PROCESSING GARLIC:

1. Place the big cup on a clean, dry, level surface.
2. Holding the peel garlic by the bar peel garlic, place it over the spindle pin inside the big cup. (Fig.9, Fig.10)



3. Add the garlic to be processed into the big cup.

**IMPORTANT:** For attaining better effect of processing garlic, the big cup inside must be keep dry.

4. Place the connect cover of big cup onto the top of the big cup. (Fig.11)
5. Place the main body on top of the connect cover of big cup making sure that it is securely in place. (Fig.12)



fig. 11



fig. 12

6. Plug the power cord into the electrical outlet.
7. To start the appliance, press on the switch button, in order to obtain a better quality of chopping, operate the appliance by using the pulse method.
8. Hold the cup firmly while depressing the switch button to ensure the unit stays in place.
9. Make sure that the peel garlic have stopped completely before removing the connect cover of big cup.

**IMPORTANT:** These have some shake; please hold the main body and the cup firmly when processing garlic.

## CLEANING AND MAINTENANGE

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### CLEANING

- . Do not immerse the main body into the water or any other liquid. Clean with a damp sponge and cloth and wipe dry.
- . The connect cover of cup and chopping blades may be cleaned in the upper basket of the dishwasher.
- . Use extreme cautions when cleaning the chopping blades as the blade are very sharp.
- . The connect cover and the lid may be washed in upper basket of the dishwasher.

## HINTS & TIPS

- . The double chopping blades can be used for chopping meat, fish, vegetables, cheese, etc.
- . For finer chopping increases the length of time you process.
- . For coarser chopping, use the pulse method for a few seconds and monitor food texture.
- . Per-cut larger piece to make then fit into the cup. When chopping hard food (meat, cheese) cut into 1-inch cubes.

## TROUBLE SHOOTING

### Motor doesn't start or blade don't rotate:

- . Check that the plug is securely inserted into the electrical outlet.

### Food is unevenly chopped:

- . Either you are chopping too much food at one time or the piece are not small enough. Try cutting the food into small piece of even size and processing smaller amounts per batch.

### Food is chopped too fine or is too watery:

- . The food has been over processed. Use brief pulses or process for shorter time. Let blades stop completely between pulses.

### Food collects on connect cover, lid or on the sides of the cup:

- . You may be processing too much food. Turn the machine off. When the blades stop rotating, remove the main body and connect of the cup. Remove some of the food being processed.

IF ANY PARTS ARE MISSING OR DEFECTIVE, RETURN THIS PRODUCT TO THE PLACE OF THE PURCHASE OR CONTACT THE CUSTOMER SERVICE DEPARTMENT OF YOUR NEAREST STORE FOR REPLACEMENT.