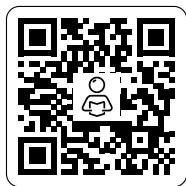


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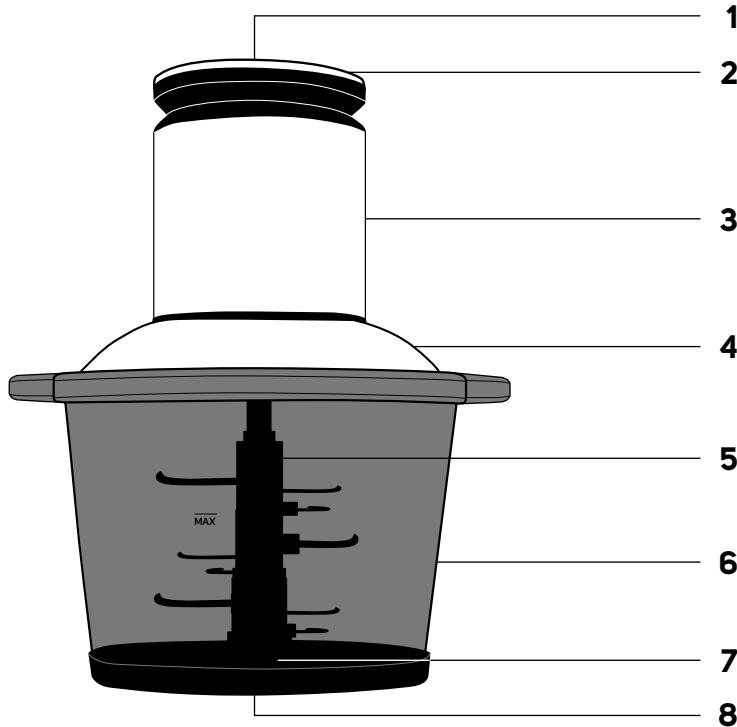
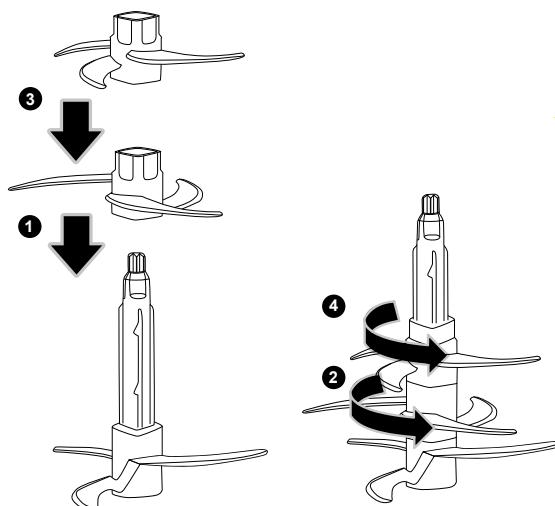
FOOD CHOPPER  
Translation of the original manual

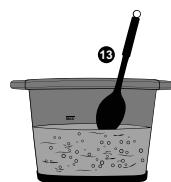
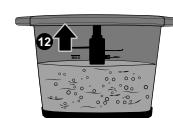
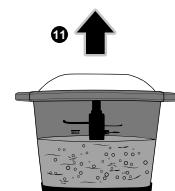
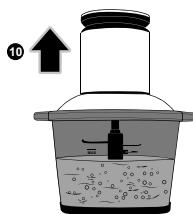
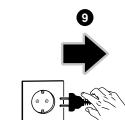
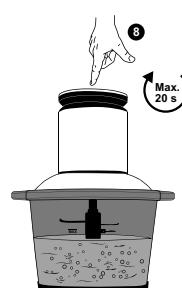
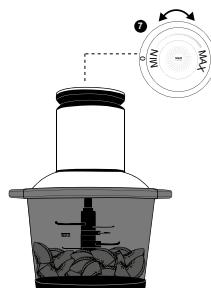
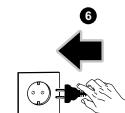
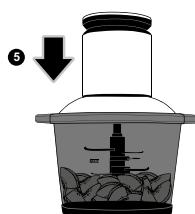
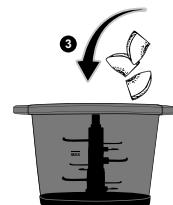
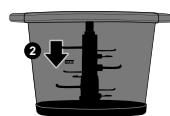
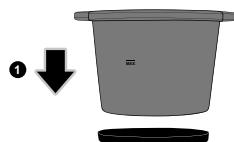


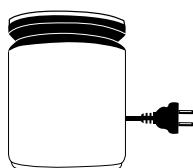
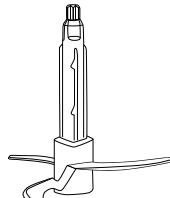
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**SCB 8000BK**



**A****B**

**C**

**D**

## **Important Safety Instructions**

**READ CAREFULLY AND STORE FOR FUTURE USE.**

### **General Warnings**

- This appliance may be used by persons with physical, sensory or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- This appliance is not to be used by children. Keep the appliance and its power cord out of the reach of children.
- Children must not play with the appliance.
- This appliance is intended for domestic use only. The appliance is not intended for use in premises such as:
  - kitchenettes in shops, offices and other work environments;
  - agricultural farms;
  - hotels, motels and other residential environments;
  - bed and breakfast establishments.
- This appliance is not intended for commercial use in order to conduct business.
- If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cord damaged.
- To avoid injury from the chopping blades, take extra care when handling the blade unit, especially when assembling

the appliance, removing the blade unit from the container, emptying the container and during cleaning. Do not touch the chopping blades.

- General warning for food preparation and processing machines and blenders: Take special care if you pour hot liquid into the appliance container, as it may splash out of the appliance due to sudden evaporation.



**Warning:**

Improper or unintended use can lead to injury.

- Food processing times and speed settings are listed in the chapter QUICK GUIDE TO PROCESSING INGREDIENTS.
- The maximum continuous operation time of the appliance is 20 seconds. Allow the appliance to cool down for at least 2 minutes before the next operating cycle. After two 20-second operating cycles, allow the appliance to cool down for 15 minutes. Do not exceed the maximum operating time and observe the cooling time of the appliance.



**Warning:**

If you need to press down the food in the container, use a suitable kitchen utensil such as a kitchen spatula. Do not use your fingers to avoid being injured by the blade unit. The chopping blades are very sharp.

- Before replacing the accessories or accessible movable parts, please turn the appliance off and disconnect it from the power supply.
- Always disconnect the appliance from the power socket if you are leaving it unattended and before assembly, disassembly or cleaning.
- Clean the food contact surfaces of the appliance and its accessories according to the instructions in the chapter CLEANING AND MAINTENANCE.

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## **Additional Important Safety Instructions for Use of the Appliance**

- Use the appliance and its accessories in accordance with the instructions in this manual.
- The appliance is designed to process food of solid consistency. Do not process liquids in it. Do not use the appliance for purposes other than those for which it was designed.
- The appliance is intended for indoor use only. Do not use it in industrial surroundings or outdoors.
- It is forbidden to modify the surface of the appliance in any way, e.g. using self-adhesive foil, etc.
- Do not expose the appliance or its accessories to the outdoor environment, extreme temperatures, rapid temperature changes, direct sunlight or excessive dust.
- Always place the appliance on a clean, flat, dry and stable surface. Do not place it on the edge of the table to prevent it from falling.
- Do not place the appliance or its accessories on or near an electric or gas hob. Keep it at a sufficient distance from open fire, heating elements and other sources of heat. Do not place it or any part of it into the freezer.
- Do not place any items on the appliance or its power cord.
- Ensure that the power cord does not hang over the edge of the table or touch hot surfaces or sharp objects.
- Before connecting this appliance to a power socket, make sure the rated voltage stated on the product's rating label corresponds to the voltage in your power socket.
- The use of an extension cable is not recommended.
- Before use, always make sure that no part of the appliance is damaged. Do not use the appliance if it is damaged in any way.
- Only use the appliance with original accessories from the manufacturer.

**Warning:**

The use of non-original accessories can lead to a dangerous situation.



- Prior to connecting the appliance to a power socket, make sure that the appliance is properly assembled according to the instructions in this user's manual.
- The appliance is equipped with a safety lock that will not allow it to start if the motor unit is not properly seated on the lid of the container.
- The appliance may vibrate during operation. Do not use the appliance without an anti-skid base.
- Do not overfill the appliance container. The maximum capacity of the blender container is indicated by the MAX mark.
- Before processing food in the appliance, remove nut shells, bones, hard fruit stones, etc.
- Do not process ingredients such as baking soda, baking powder, yeast, etc. in the appliance.
- This appliance is not intended for preparing dough, mashed potatoes or whipping egg whites, etc.
- To avoid damage to the blade unit, do not use the appliance to process hard ingredients such as cereals, coffee beans, nutmeg, frozen foods, ice cubes, hard bread crusts, etc.
- Take extra care when handling hot liquids and food. Hot steam or splashes of hot liquids or food can cause scalding.
- Do not place foods with a temperature higher than 55°C in the appliance container. For added safety, allow foods to cool to room temperature before placing them in the container.
- If you place hot food in the container, but no higher than 55°C, the surface will heat up. Take extra care when handling heated surfaces.
- Do not place the lid on the container if hot food is inserted in it. Wait until the food has cooled down to room temperature.

- Never process hot food. Allow hot foods to cool to room temperature before processing.
- Do not open the lid or remove the motor unit while the appliance is running.
- Do not turn the appliance on when empty. Improper use can adversely affect the life of the appliance.
- Do not leave the motor unit running empty. If food is sticking to the sides of the container and the blade unit is running empty, stop the appliance. Disconnect the appliance from the power socket. Wait until the rotating parts come to a stop. Remove the motor unit and lid. Use a spatula to loosen the food from the sides of the container. Do not release food with your hands to avoid injury from the chopping blade.
- After use, switch off and disconnect the appliance from the power socket. Wait for the rotating parts to stop before removing the motor unit from the container lid. Carefully remove the blade unit from the container first and then the food to avoid injury from the chopping blade.
- Unplug the appliance from the power socket by pulling the plug. Do not pull the power cord. Otherwise, damage to the power cable or the socket may occur.
- Do not connect or disconnect the power cord plug to or from the power socket with wet hands.
- None of the components of this appliance are intended for use in a microwave or electric oven, etc.
- The appliance container is not designed for storing food.
- To avoid the risk of electric shock, do not immerse the motor unit, power cord or power cord plug in water or any other liquid, or wash these parts under running water.
- Do not use the appliance if it is not working properly, if the motor unit has been immersed in water or if it shows any signs of damage. Take it to an authorised service centre for inspection or repair.
- Do not make any adjustments to the appliance. Do not disassemble the motor unit.
- To avoid a dangerous situation, never repair the appliance yourself. All repairs should be carried out by an authorised service centre. Tampering with the appliance during the validity of the warranty may result in the loss of your legal rights regarding faulty performance or warranty for quality.
- Store the appliance in a dry and clean environment out of the reach of children and animals.

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#### **EXPLANATION OF SYMBOLS PLACED ON THE PRODUCT OR IN THE ACCOMPANYING DOCUMENTATION**



Product with protection class II



The product meets all the basic requirements of the applicable EU directives.



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste.

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# EN Food Chopper User Manual

- Thank you for purchasing our SENCOR product; we hope it will serve to your satisfaction.
- Prior to using this appliance, please read the user manual thoroughly, even in cases when you are already familiar with the use of similar types of appliances. Use the appliance only as described in this user manual. Keep the manual for future reference. If you pass the appliance on to another person, ensure that this user manual is included.
- Carefully unpack the appliance and make sure not to discard any part of the packaging material until you have found all its components. It is recommended to keep the original packaging, packing material, receipt and confirmation of the extent of the seller's liability or warranty certificate at least for the duration of the legal right of defective performance or quality guarantee. When transporting the appliance, we recommend packaging it again in the original box provided by the manufacturer.

## DESCRIPTION OF THE CHOPPER AND ITS ACCESSORIES (FIG. A)

<b>A1</b>	Power switch	<b>A5</b>	3-piece blade unit with nine chopping blades
<b>A2</b>	Speed regulator Min to Max – low to high speed	<b>A6</b>	Stainless container with handles – total volume 2,7 l, max. filling capacity 1,5 l
<b>A3</b>	Motor unit	<b>A7</b>	Centre pin
<b>A4</b>	Container lid with a central and circumferential seal	<b>A8</b>	Anti-skid base

## THE PURPOSE OF USING THE CHOPPER

- The food chopper is designed for chopping foods such as fruit, vegetables, semi-hard or hard cheeses, nuts, herbs or lean meat, and for preparing fruit or vegetable purees or spreads.

## BEFORE FIRST USE

- Take the appliance and its accessories out of the packaging materials.
- Wash the **A6** stainless container, **A4** container lid, **A5** blade unit and **A8** anti-skid base thoroughly with warm water using a few drops of dish soap. Then thoroughly rinse everything under clear, running water to remove any dishwashing detergent residue and wipe dry with a kitchen towel.

### Warning:

When handling and cleaning the **A5** blade unit, take extra care not to cut yourself on the chopping blades. Clean each part of the **A5** blade unit separately and hold it by the central part. The chopping blades are very sharp. Do not touch them.

- Wipe the **A3** motor unit with a slightly damp cloth and dry with a kitchen cloth.

### Warning:

To avoid the risk of electric shock, do not immerse the **A3** motor unit, power cord or power cord plug in water or any other liquid, or wash these parts under running water.

- Place the basic chopping blades on the table. Carefully slide the first additional blade unit onto the central part of the basic blade unit. Hold the basic blade unit from above by the central part and turn the additional blade unit counterclockwise until it stops. Repeat this procedure with the other blade unit. When processing smaller amounts of ingredients, the basic chopping blades can only be used with one additional chopping blades.
- In the opposite way, disassemble the **A5** blade unit into its individual parts. To remove the additional chopping blades, hold the basic chopping blades from above by the central section. Carefully rotate the central part of the additional chopping blades clockwise, slide the additional blades upwards and remove them from the basic chopping blades.

### Warning:

When handling the **A5** blade unit, take extra care not to injure yourself on the chopping blades. The chopping blades are very sharp. Do not touch them.

## USING THE CHOPPER (FIG. C)

- Check that the **A3** motor unit is disconnected from the power socket.
- Place the **A8** anti-skid base on a flat, dry and stable surface, e.g. on a kitchen worktop. Select a location within reach of the power socket.
- Insert the **A6** container into the **A8** anti-skid base. Place the **A5** assembled blade unit on the **A7** centre pin on the bottom of the **A6** container.
- Prepare the food you will be processing. Cut them into cubes up to 2 cm in size or follow the chapter QUICK GUIDE TO PROCESSING INGREDIENTS.
- Place the prepared food into the **A6** container. When filling the **A6** container, do not go above the MAX mark.
- Place the **A4** lid on the **A6** container so that it follows the circumference of the **A6** container. Push the **A4** lid down so that it seats around the entire perimeter on the **A6** container.
- Place the **A3** motor unit on the **A4** lid. Make sure that the **A3** motor unit fits into the **A4** lid and the shaft of the **A5** blade unit fits into the **A3** motor unit.

### Warning:

The safety lock will not allow the chopper to start if the **A3** motor unit is not properly located in the **A4** lid.

- Connect the power cord plug to a mains socket. Adjust the speed by turning the **A2** speed regulator. The groove marked on the **A2** speed regulator faces the set speed. Press the **A1** switch to put the **A3** motor unit into operation. Hold the **A6** container by the handle with one hand during operation, especially when processing harder foods. Release the **A1** switch to stop the **A3** motor unit.
- For some foods, it is advisable to use pulse switching, i.e. alternately press and release the **A1** switch and repeat this procedure until the ingredients are processed. Recommended speed settings and processing times are given in the chapter QUICK GUIDE TO PROCESSING INGREDIENTS.

## ASSEMBLY AND DISASSEMBLY OF THE BLADE UNIT (FIG. B)

- The **A5** blade unit consists of basic chopping blades, which are put on the **A7** centre pin on the bottom of the **A6** container, and two additional chopping blades. Additional chopping blades are attached to the base blades.

**Warning:**

The maximum continuous operation time of the appliance is 20 seconds. Allow the appliance to cool down for at least 2 minutes before the next operating cycle. After two 20-second operating cycles, allow the appliance to cool down for 15 minutes. Do not exceed the maximum operating time and observe the cooling time of the appliance.

- Release the **A1** switch to stop the operation of the **A3** motor unit whenever food gets stuck to the walls of the **A6** container and the **A3** motor unit is running idle. Disconnect the **A3** motor unit from the power socket. Wait until the rotating parts come to a stop. Remove the **A3** motor unit and **A4** lid. Use a spatula to loosen the food from the walls of the **A6** container. Do not use your hands to avoid injury from the chopping blade. Reassemble the chopper, connect it to a wall socket and continue processing the food.
- After use, disconnect the **A3** motor unit from the power socket. Wait for the rotating parts to come to a complete stop.
- Remove the **A3** motor unit from the **A4** lid. Remove the **A4** lid from the **A6** container.
- First remove the **A5** blade unit from the **A6** container and only then remove the processed food.

**Warning:**

When handling the **A5** blade unit, take extra care not to injure yourself on the chopping blades. The chopping blades are very sharp. Do not touch them.

- After each use, properly clean the parts that have come into contact with food according to the instructions in the chapter CLEANING AND MAINTENANCE.

**QUICK GUIDE TO PROCESSING INGREDIENTS**

Ingredients   Dishes	Preparing the ingredients before processing	Maximum amount per dose	Speed setting	Recommended chopping time
Apple puree	Peel the apples, remove the cores, cut them into 2 cm cubes and let them stew until soft.	600 g	Low to medium speed	10–15 s
Onion	Peel the onion and cut it into quarters. For larger onions, cut the quarters in half crosswise.	600 g	Medium speed	10–15 s   pulse switching
Walnuts	Remove the nuts from the shells.	450 g	Medium to high speed	20 s
Semi-hard cheeses	Cut the cheese into 2 cm cubes.	500 g	Medium to high speed	10–15 s
Hard cheeses	Cut the cheese into 2 cm cubes.	500 g	High speed	2x 20 s*   pulse switching
Hard pastry for breadcrumbs	Cut the bread into 2 cm cubes.	140 g (approx. 3 rolls)	High speed	2x 20 s*   pulse switching
Baby biscuits or cookies	Break the biscuits or cookies into smaller pieces.	150 g	High speed	2x 20 s*   pulse switching
Lean meat	Remove the bones from the meat and cut 2 cm cubes.	600 g	Medium to high speed	20 s
Fresh herbs	Cut the stems to a length of 5 cm.	45 g	Low to medium speed	10 s   pulse switching

\* Observe a 2-minute break between operating cycles.

**Note:**

The Quick Guide to Processing Ingredients provides only a representative list of ingredients.

**Warning:**

To avoid the risk of electric shock, do not immerse the **A3** motor unit, power cord or power cord plug in water or any other liquid, or wash these parts under running water.

**CLEANING AND MAINTENANCE (Fig. D)**

- Before any cleaning or maintenance work, the appliance must be switched off and disconnected from the mains socket. Disassemble the appliance into its individual parts before cleaning. Wait for the rotating parts to stop before dismantling. Be sure to disassemble the **A5** blade unit into its individual parts.
- Never use thinners, metal or other dish scourers or abrasive cleaners for cleaning. The finish of the appliance and its accessories could be damaged.
- Clean the appliance immediately after use. Do not store food in the **A6** container or allow food remains to dry in it. Dried food residues would be more difficult to remove.

**Warning:**

When handling and cleaning the **A5** blade unit, take extra care not to cut yourself on the chopping blades. The chopping blades are very sharp. Do not touch them.

- Wash the **A6** stainless container, the **A4** lid of the container and the **A5** blade unit thoroughly with warm water using a few drops of dish soap. Pay special attention to the cleaning of the central and circumferential sealing of the lid and the area underneath it. Do not wash the **A5** blade unit by immersing it in a foamed detergent solution. When covering the chopping blades with foam, cleaning could cause injuries. Then thoroughly rinse everything under running water to remove any dishwashing detergent residue and wipe dry with a kitchen towel.
- The **A6** stainless container can be washed in the upper dishwasher basket at temperatures up to 55°C. Other components of the appliance are not dishwasher safe.
- Always check that the central and circumferential seals of the **A4** lid are clean. Residual dirt could cause the seal to not perform its purpose properly.
- Use a lightly dampened cloth to clean the **A3** motor unit. Wipe the cleaned surface of the **A3** motor unit dry with a soft cloth.

Changes to text and technical parameters are reserved.

## STORAGE

- Clean the chopper and its accessories according to the instructions in the chapter CLEANING AND MAINTENANCE. Before storing, the chopper and its accessories must be clean and dry.
- Store the chopper and its accessories in a clean, dry place out of the reach of children and pets.

## TECHNICAL SPECIFICATIONS

Rated voltage range .....	220 – 240 V
Rated frequency .....	50 – 60 Hz
Rated input power .....	1,000 W
Safety class (for electric shock protection) .....	II
Noise level .....	78 dB(A)
Total container volume .....	2.7 l
Maximum filling capacity of the container .....	1.5 l

The declared noise emission level of the appliance is 78 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

## Glossary of technical terms

### Safety Class for Electric Shock Protection:

Class II – Electric shock protection is provided by double or heavy-duty insulation.

## INSTRUCTIONS AND INFORMATION ON DISPOSAL OF USED PACKAGING MATERIAL

Dispose of used packaging material at the location designated by the municipality for waste disposal.

## DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT

Used electrical and electronic products must not be added to ordinary municipal waste. For proper disposal and recycling of these products, deliver them to designated collection points. Alternatively, in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. By properly disposing of this product, you help preserve valuable natural resources and contribute to preventing potential negative impacts on the environment and human health resulting from improper waste disposal. For further details, contact your local authorities or the nearest collection point. Fines may be imposed for improper disposal of this type of waste in accordance with national regulations.

### For Business Entities in European Union States

To dispose of electric or electronic equipment, request necessary information from your retailer or supplier.

### Disposal in Other Countries Outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.

