

READ BEFORE USE

使用前阅读

Visit www.hamiltonbeach.cn for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

有关我们所有系列产品的，使用与维护指南 – 以及美味食谱、生活小贴士和产品在线注册的更多信息，请访问www.hamiltonbeach.cn。

Questions?

Please call us – our friendly associates are ready to help.

China: 400-852-2655

如有疑问？

请致电我们，我们的团队随时准备为您提供帮助。

中国大陆客服热线：

400-852-2655

官方网站：

www.hamiltonbeach.cn

型号：70722-CN

此说明书中图片仅供参考，产品以实物为准。

使用产品前请仔细阅读本使用说明书，并妥善保管。

Hamilton 汉美驰 Beach®



Stack & Snap Food Processor 食物料理机

English 2

中文 17

IMPORTANT SAFEGUARDS

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

1. Read and save all instructions.
2. This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.
3. To protect against risk of electrical shock, do not immerse base, motor, cord, or plug in water or other liquid.
4. Appliances can be used by 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 if they understand the hazards involved.
5. Close supervision is necessary when any appliance is used near children. Children shall not play with the appliance.
6. This appliance should not be used by children. Keep the appliance and its cord out of reach of children.
7. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
8. Avoid contacting moving parts.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Call our customer service number for information on examination, repair, or electrical or mechanical adjustment. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
10. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
11. Do not use your food processor if any part is broken.
12. Do not use appliance outdoors.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. Keep hands and utensils away from moving blade and disc while processing food to reduce the risk of severe personal injury and/or damage to the food processor. A rubber scraper may be used but ONLY when the food processor is not running.
15. The blade and disc are sharp. Handle carefully. Store out of reach of children.
16. To reduce the risk of injury, never place cutting blade or disc on base without first putting bowl properly in place.
17. Be certain lid is securely locked in place before operating appliance.
18. Never feed food into food chute by hand. Always use the food pushers.
19. Do not attempt to defeat the lid interlock mechanism.
20. Make sure the blade or disc has come to a full stop before removing lid.
21. To reduce the risk of injury, be sure to insert or remove blade and disc using hubs provided for this purpose. Use caution when removing sharp cutting and disc from the bowl, when emptying the bowl, and when cleaning.
22. Check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF; then remove plug from wall outlet.
23. Be sure to turn switch to OFF position after each use. Always use the pushers to clear the food chute. When this method is not possible, unplug cord from outlet and disassemble unit to remove the remaining food.
24. The appliance is not intended for commercial, professional, or industrial use. It is designed and built exclusively for household use only.
25. Never use appliance for a longer period or with a larger amount of ingredients other than that recommended by appliance manufacturer.
26. The maximum rating of this unit is based on using the chopping/ mixing blade. Using the slicing/shredding disc may draw significantly less power.
27. Do not place on or near a hot gas or electric burner or in a heated oven.
28. Do not use appliance for other than intended use.
29. **CAUTION:** 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.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

This appliance is intended for household use only.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

This machine is equipped with motor overload protection. If the motor stops during operation due to overheating, unplug and allow it to cool down for 30 minutes. Plug machine back in after 30 minutes to resume normal operation.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with your appliance.

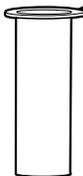
Parts and Features

BEFORE FIRST USE: Unpack processor. Handle blade and disc(s) carefully; they are very sharp. Wash all parts except base in hot, soapy water. Rinse; then dry.

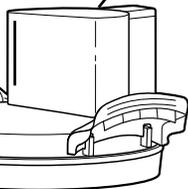
Large Food Pusher



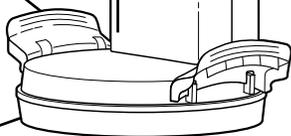
Small Food Pusher



Food Chute



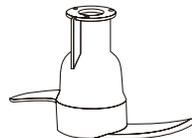
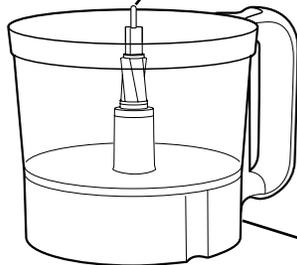
Lid Latches



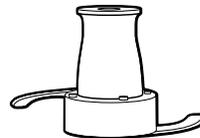
Lid



Nonremovable Motor Shaft



Dough Blade



Chopping/Mixing Blade

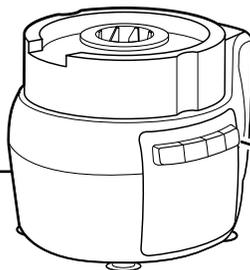
Use to coarsely chop, grate, mince, mix, or puree food.



Reversible Slicing/Shredding Disc

Use to shred or to slice a variety of foods (such as cheese, carrots, onions, tomatoes, peppers, and cucumbers).

Base



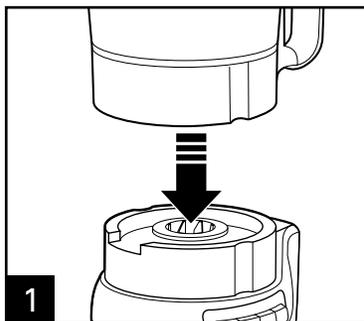
Control Panel

How to Use Chopping/Mixing Blade

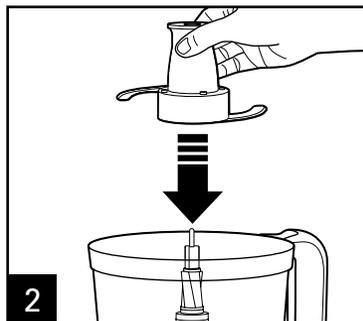
⚠WARNING Laceration Hazard.

Handle blade carefully; it is very sharp. Make sure unit is turned OFF and is unplugged.

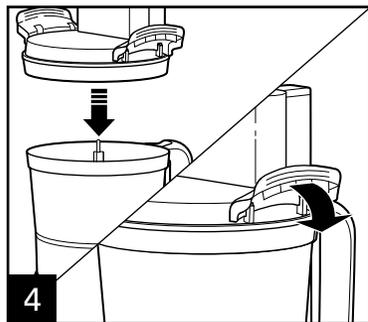
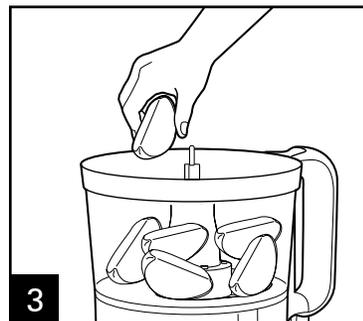
NOTE: Operate using only one blade or disc at a time.



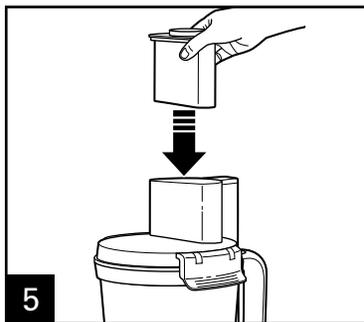
Place bowl on base.



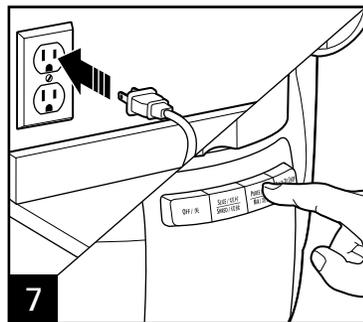
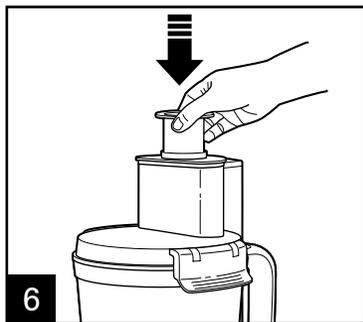
Carefully slide blade straight down onto the motor shaft.



Place lid on bowl. **NOTE:** Unit will not work unless latches on bowl are locked.

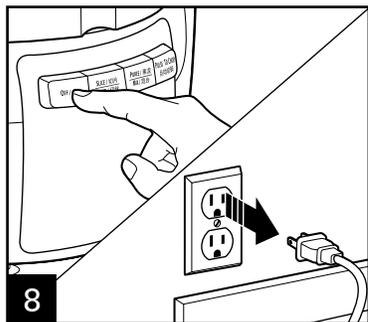


Place food pushers in food chute. **WARNING!** Laceration Hazard: Always use food pusher to feed food into the chute. **NEVER PUSH FOOD THROUGH CHUTE WITH HANDS OR OTHER OBJECTS.**

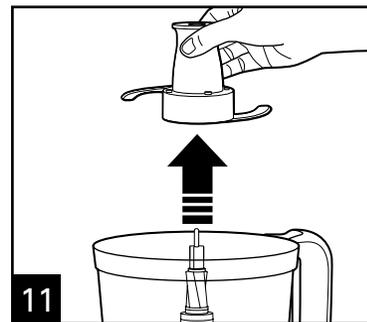
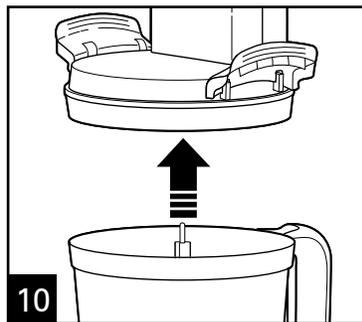
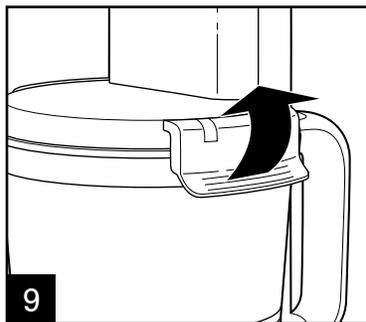


Press desired function button.

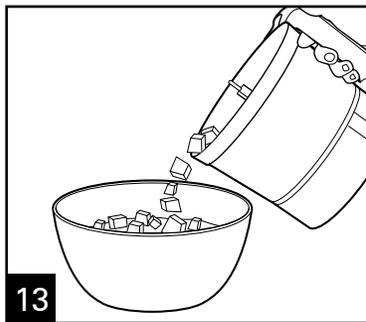
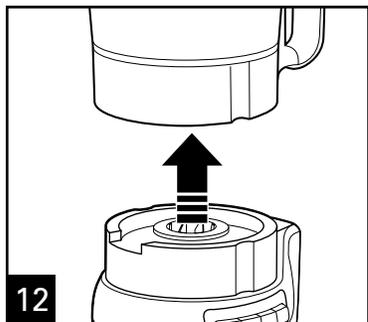
How to Use Chopping/Mixing Blade (cont.)



When finished, press OFF and unplug. **WARNING!** Laceration Hazard: Always unplug unit before removing lid.



Carefully remove blade from motor shaft.

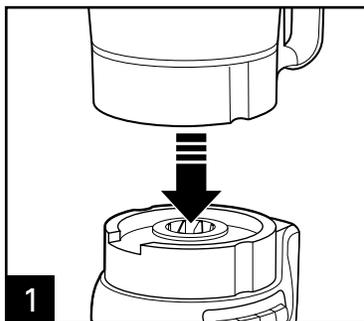


How to Use Dough Blade

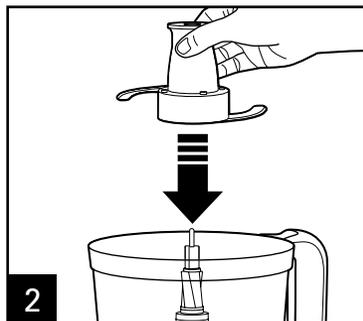
⚠WARNING Laceration Hazard.

Handle blade carefully; it is very sharp. Make sure unit is turned OFF and is unplugged.

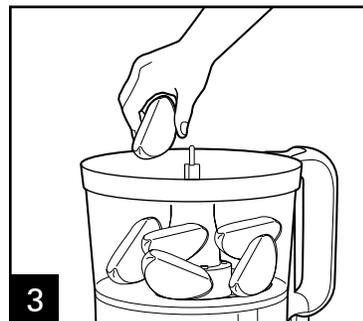
NOTE: Operate using only one blade or disc at a time.



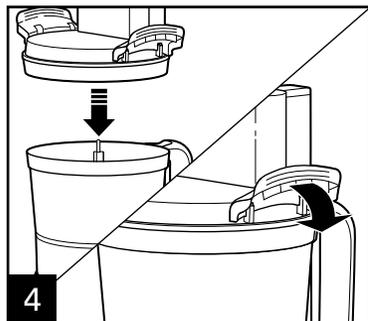
1 Place bowl on base



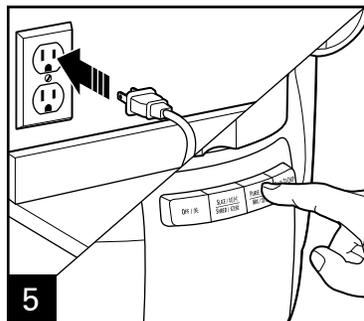
2 Carefully slide dough blade straight down onto the motor shaft.



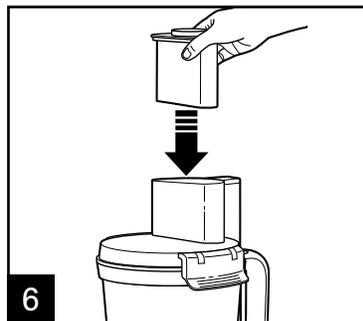
3 Add flour (Do not add over 500g).
Flour : Water is about 2:1



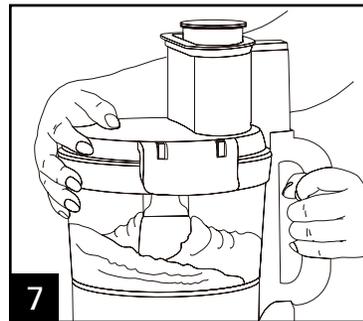
4 Place lid on bowl. NOTE: Unit will not work unless latches on bowl are locked.



5 Press Mix function button.

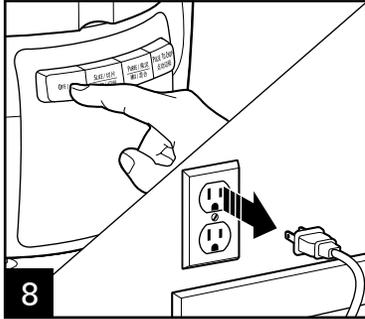


6 Add water through food chute.

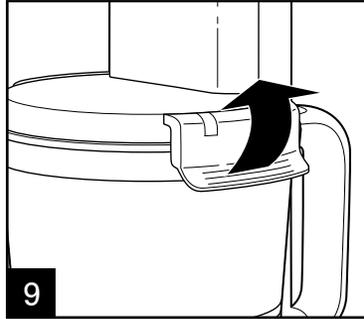


7 While kneading dough, please push down the machine to avoid shaking

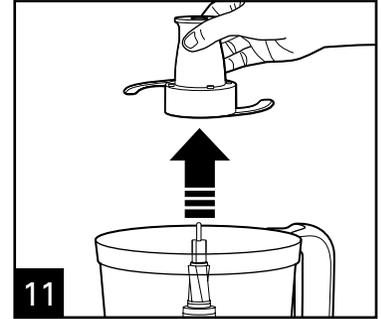
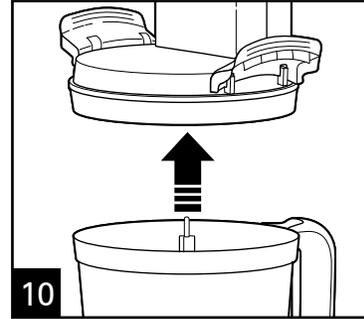
How to Use Dough Blade (cont.)



When finished, press OFF and unplug. **WARNING!** Laceration Hazard: Always unplug unit before removing lid.



Unlock the latches.



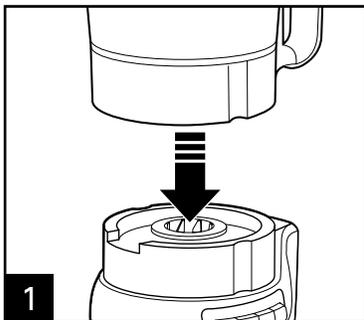
Remove dough.

How to Use Reversible Slicing/ Shredding Disc

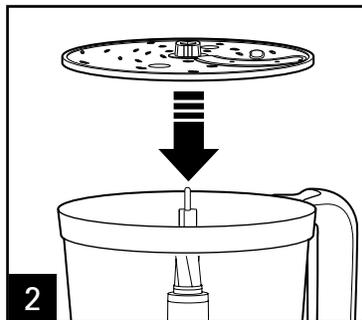
⚠WARNING Laceration Hazard.

Handle disc carefully; it is very sharp. Make sure unit is turned OFF and is unplugged.

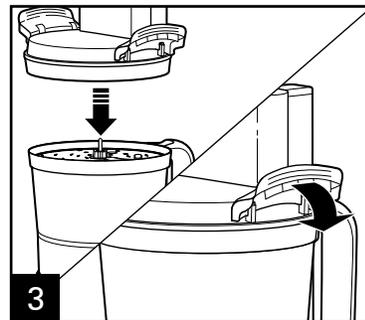
NOTE: Operate using only one blade or disc at a time.



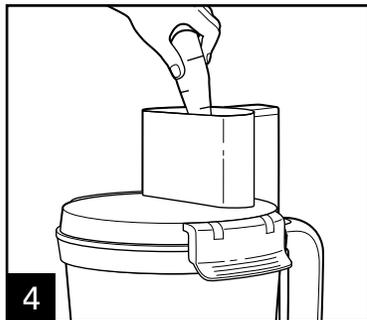
1 Place bowl on base.



2 Carefully place disc onto motor shaft with desired side facing UP. ("SLICE" or "SHRED" is stamped on each side of the blade.)

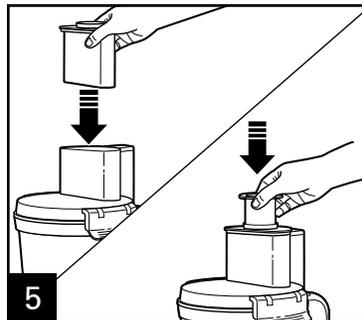


3 Place lid on bowl. **NOTE:** Unit will not work unless latches on bowl are locked.



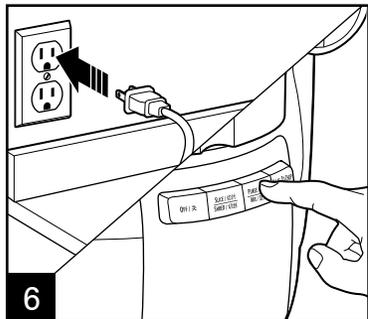
4 Cut food to fit food chute. Fill chute with food.

NOTE: Soft cheese like mozzarella should be placed in the freezer for 30 minutes prior to processing to ensure it is firm enough for shredding.

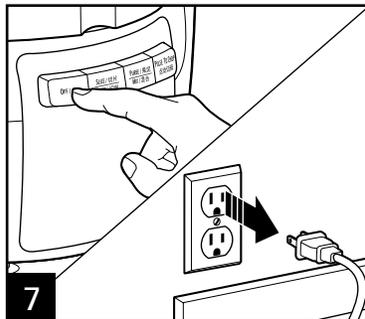


5 Place food pushers in food chute. **WARNING! Laceration Hazard: Always use food pusher to feed food into the chute. NEVER PUSH FOOD THROUGH CHUTE WITH HANDS OR OTHER OBJECTS.**

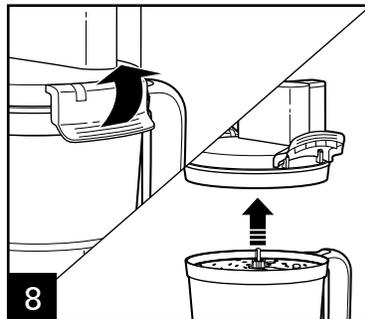
How to Use Reversible Slicing/ Shredding Disc (cont.)



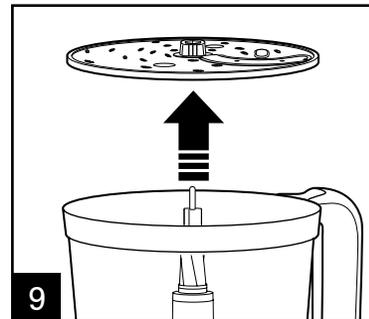
6 Press desired function button.



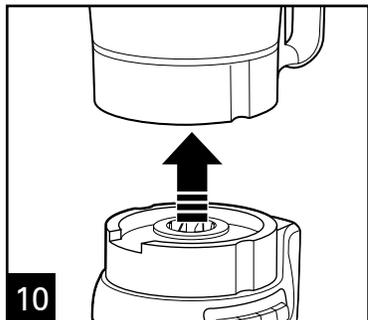
7 When finished, press OFF and unplug. **WARNING!** Laceration Hazard: Always unplug unit before removing lid.



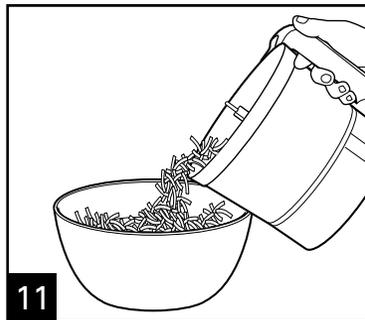
8 Always remove lid before removing bowl to avoid possible damage to the appliance.



9 Carefully remove disc from motor shaft.



10



11

Tips and Techniques

- For a more uniform consistency, start with pieces of food that are similar in size. Cut food into 1-inch (2.5-cm) pieces before processing with chopping/mixing blade and leave room in bowl for the food to be tossed around.
- This food processor is excellent to chop, mix, slice, or shred most foods by using chopping/mixing blade and reversible/shredding disc. Use dough blade for kneading dough. However, to maintain peak performance, do not use your food processor for the following: grinding grain, coffee beans, or spices; slicing frozen meats; or crushing ice.
- When chopping foods, pulsing on and off will produce the best results.
- Operating time will depend on quantity of food being processed. Most foods can be sliced, chopped, or shredded in seconds. If unit is operated continuously for an extended period of time, let the processor rest about 4 minutes before continuing.
- Do not puree or mash starchy vegetables like potatoes as they are easily overprocessed and will become gummy.
- To slice or shred cheese, use only firm cheese like Cheddar or Swiss that has been chilled for at least 30 minutes. Cheese should be processed immediately after being removed from the refrigerator. Soft cheese like mozzarella should be placed in the freezer for 30 minutes prior to processing to ensure it is firm enough for shredding.
- The reversible slicing/shredding disc has a slicing blade on one side and shredding teeth on the other. The name stamped on the blade, facing up, is the function selected. Place on motor shaft with desired cutting edge facing up.
- To julienne vegetables, slice and then remove from bowl. Restack the vegetables. Pack into food chute with slices vertical. Slice again to make matchstick-cut vegetables.

Processing Charts

Disc attachments are reversible and labeled. The label should face up for the desired function. When using disc attachments, do not process past the MAX LEVEL on the bowl.

ATTACHMENT	FOODS
Chopping/Mixing Blade	Chop: nuts, meat, garlic, onions, peppers, celery, herbs, bread (for crumbs), crackers Mince/Puree: vegetables, fruit Mix: salad dressings Puree: soups, sauces Grate: cheese, such as Parmesan (chilled)
Slicing Disc (slicing side facing UP)	Cucumbers, apples, mushrooms, carrots, potatoes, cabbage, tomatoes, pepperoni, peppers, radishes, firm cheeses (chilled)
Shredding Disc (shredding side facing UP)	Cabbage, potatoes, carrots, cheese (chilled)

For best results do not exceed the following amounts when chopping, mincing, or pureeing with the chopping/mixing blade. Leave some space in the bowl to allow ingredients to move for mixing

FOOD	MAXIMUM MOUNT
Dry ingredients such as crackers or nuts	6 cup to MAX level
Vegetables cut into 2.5cm pieces, fruits quartered	6 cup to MAX level
Grated cheese such as Parmesan or Cheddar, cubed	6 cup to MAX level
Thick sauces or dips	6 cup to MAX level
Liquids such as marinades or soups	4 to 6 cups

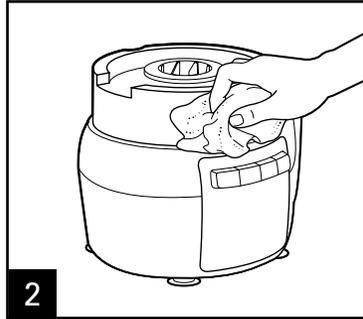
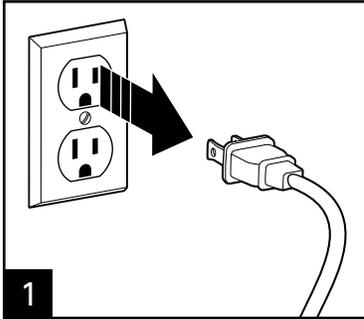
Care and Cleaning



WARNING

Electrical Shock Hazard.

Disconnect power before cleaning. Do not immerse cord, plug, or base in any liquid.



Wipe base, control panel, and cord with a damp cloth or sponge. If necessary, use a mild nonabrasive cleanser.



DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product. All removable parts may also be cleaned in the sink with hot, soapy water. Use caution when washing chopping/mixing blade and slicing/shredding disc.

Visit www.hamiltonbeach.cn for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

Troubleshooting

PROBLEM	PROBABLE CAUSE
Unit does not operate on any speed or Pulse.	<ul style="list-style-type: none">• Is the unit plugged in? Does the outlet work?• Is the lid locked in place? See “How to Use” sections.
Food is not sliced or shredded uniformly.	<ul style="list-style-type: none">• Packing too much food in the food chute or pushing too hard on the food pusher may cause the processed food to be irregularly sliced or shredded. Refer to the Food Processing Charts for recommended sizes and quantities.
Unit stops and will not come back on.	<ul style="list-style-type: none">• Is the lid locked in place? See “How to Use” sections.• Is the outlet still working? Check it by plugging in a working lamp or other appliance. You may have overloaded the circuit and blown a fuse or tripped the circuit breaker.• Turn unit OFF, allow to stand for 30 minutes, and then turn back ON. If none of these suggestions correct the problem, DO NOT attempt to repair the unit. Call the Customer Service number to get the name of your nearest Authorized Service Center.
Unit has a burning smell.	<ul style="list-style-type: none">• There may be a residue left on the motor from the manufacturing process, causing a slight odor during initial use. This will go away. If a strong odor or any visible smoke appears, unplug unit IMMEDIATELY and call the Customer Service number.
Motor seems weak.	<ul style="list-style-type: none">• Are you using the recommended food size and quantity to be processed? Refer to the Food Processing Charts for recommended food sizes and speeds.
Cheese is not shredding well.	<ul style="list-style-type: none">• Cheese should be processed immediately after being removed from the refrigerator. Soft cheese like mozzarella should be placed in the freezer for 30 minutes prior to processing to ensure it is firm enough for shredding.
Vegetables are not shredding or slicing.	<ul style="list-style-type: none">• Store vegetables with high water content in the refrigerator prior to processing. Room-temperature vegetables are less firm and do not perform as well.

Recipes

Cajun Veggie Gratin

- 3 medium zucchini, sliced in food processor
 - 1 red onion, sliced in food processor
 - 6 plum tomatoes, sliced in food processor
 - 2 teaspoons (10 ml) extra virgin olive oil
 - 1 1/2 teaspoons (7.5 ml) Cajun seasoning
 - 1 teaspoon (5 ml) salt
 - 1 teaspoon (5 ml) freshly ground pepper
 - Cooking spray
- Topping:
- 1 cup (250 ml) bread crumbs
 - 1/2 cup (125 ml) parmesan cheese, chopped finely in food processor
 - 1/2 teaspoon (2.5 ml) Cajun seasoning

Directions

1. Heat oven to 425°F (218°C). Spray 8-in. (20-cm) square baking pan with cooking spray.
2. Heat oil in large sauté pan over medium heat.
3. Add sliced zucchini and onion and sauté for 3 to 4 minutes until beginning to soften.
4. Add sliced tomatoes, Cajun seasoning, salt, and pepper to pan.
5. Sauté mixture, stirring gently, for 8 to 10 minutes until all vegetables are softened and heated through. Place vegetable mixture in prepared pan.
6. Combine bread crumbs, Parmesan cheese, and Cajun seasoning. Sprinkle evenly over top of vegetables.
7. Bake 15 to 20 minutes or until topping is brown and crispy.

Serves: 8

Blue Cheese Dressing

- 2 cloves garlic
- 4 ounces blue cheese
- 2 cups (500 ml) mayonnaise
- 1/2 cup (125 ml) sour cream
- 1/4 cup (60 ml) fresh lemon juice
- 2 Tablespoons (30 ml) sugar

Directions

1. Using S-blade and with processor running, drop garlic cloves into the food chute and mince.
2. Add blue cheese and process for 10 seconds.
3. Add mayonnaise, sour cream, lemon juice, and sugar. Process until smooth. The total mixing process will take around 25 seconds. Refrigerate to store.

Serves: 8 to 10

Cranberry Orange Relish

- 12 oz. cranberries (fresh with stems removed, or frozen)
- 1 cup (250 ml) sugar
- 1 small navel orange, washed, cut into wedges
- 3 Tablespoons (45 ml) Grand Marnier® liqueur or orange juice
- Dash of ground cloves

Directions

1. Using S-blade, place cranberries, sugar, orange, Grand Marnier® or orange juice, and cloves into the work bowl.
2. Process until cranberries are almost smooth, yet a bit chunky. The mixing process will take around 35 seconds.
3. Cover and refrigerate overnight.

Serves: 8 to 10

Recipes (cont.)

Dumpling Dough Recipe

Ingredients:

500g all-purpose flour
250g water.

Directions:

1. Assemble food processor with dough blade in work bowl.
2. Add all flour to food processor work bowl.
3. Start food processor and gradually add water through food chute. Process until mixture forms a smooth ball.
4. Place kneaded dough in a large, greased work bowl.

Note: Please adjust the amount of liquid to form the dough according to the humidity and temperature condition.

Bread Dough Recipe

Ingredients:

3 cups (375g) bread flour
2 tablespoons (30ml) oil
1 cup (237ml) water
4.5g Instant dry yeast

Directions:

1. Assemble food processor and dough blade in work bowl.
2. Add all flour and instant dry yeast to food processor work bowl.
3. Start food processor and gradually add oil, water through food chute. Process until mixture forms a smooth ball.
4. Place kneaded dough in a large, greased work bowl.

Recipes (cont.)

Pizza Dough

Ingredients:

- 3 cups (360g) bread flour
- 1 tsp (5 ml) sugar
- 2 tablespoons (30 ml) oil,
- 1 cup (237 ml) water
- 4.5g instant dry yeast
- 1 tsp (5ml) salt

Directions:

1. Assemble food processor with dough blade in work bowl.
2. Add all flour, Add all flour, instant dry yeast and salt to food processor work bowl.
3. Start food processor and gradually add oil, water through food chute. Process until mixture forms a smooth ball
4. Place kneaded dough in a large, greased work bowl.

Note: Please adjust the amount of liquid to form the dough according to the humidity and temperature condition.

Recipes (cont.)

Filling of Chinese Dumpling

- Meat 300g
- Peeled Shrimp 100g
- Leek 100g
- Mushroom 50g
- Garlic grain 15g

Directions

1. Wash the above ingredients; place them in a frame around 10 minutes to dry water.
2. Cut leeks into around 1cm long, put them to Bowl. Peel off the meat skin, cut into 1cm cubes, put them into Bowl. Cut mushroom into 1cm cubes, put them into Bowl. Put peeled shrimp and garlic grain into Bowl.
3. Put some vegetable oil, salt, soy sauce by your need.
4. Put the Bowl onto Base, lock the lid, put food pushers into lid food chute, and plug in. Press the MIX button. Mix 45 seconds or until smooth.

Note: Leeks (or other vegetables) must be placed at bottom, otherwise they may be not chopped.

Some leeks may above stuff and stick on the wall of the Bowl, this is normal as leeks (or vegetables) can go out during chopping. You can use the chopsticks to scrape them down and put them into stuff and chop again around 10 seconds.

重要安全说明

在使用家用电器时，应始终遵守基本的安全防范措施，包括以下内容：

1. 请阅读并保存所有相关说明。
2. 电器预定用于家用及类似应用场合，例如：
 - 办公室、商铺及其它工作环境的员工厨房区；
 - 农舍；
 - 酒店、汽车旅馆和其它居住型环境的旅客使用；
 - 以及住宿早餐型环境场合。
3. 为防止触电，请勿将底座、电机、电源线或插头放入水或其他液体中。
4. 本电器不适合以下人群（包括儿童）使用：行动不便者、精神或智商缺陷者、缺少经验和常识者，除非他们在监督和指导下使用，以确保安全。
5. 当电器在距离儿童较近时使用，需有成人看护。请勿将本电器用于儿童玩耍。
6. 本电器不得由儿童使用。请勿让儿童接触本电器及电源线。
7. 当本电器未使用时、安装或拆解部件和清洁该电器前，请从插座拔下电源。
8. 避免接触正在运动的部件。
9. 在下列情况下，请勿使用电器：电源线或插头破损、电器出现故障、电器曾跌落或已经出现任何形式的损坏。请拨打我们的售后服务电话，咨询有关电器检查、修理或调整的相关信息。如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
10. 使用非电器制造商推荐或出售的配套附件可能会导致火灾、电击或人身伤害。
11. 如果任何部件出现损坏，请勿使用本食物料理机。
12. 请勿在户外使用电器。
13. 请勿将电源线搭置在桌台边缘上以及与发热表面接触。
14. 处理食物时，请将双手和器具远离转动的刀片和刀盘，以降低严重人身伤害和/或食物料理机损坏的风险。可使用橡胶刮铲，但仅限于在食物料理机未运行时使用。
15. 刀片和刀盘很锋利。请小心处理。请远离儿童。
16. 为了降低受伤风险，在未将搅拌杯正确放置到位之前，禁止将切割刀片或刀盘置于底座上。
17. 操作电器前，务必确保盖子已安全锁定到位。
18. 禁止用手将食物送进送料器内。请务必使用食物推杆。
19. 请勿尝试破坏盖子联锁机制。
20. 在取下盖子前，请确保刀片或刀盘已完全停止。在更换附件或接触运动部件前要关掉电源开关并断开电源。
21. 为了降低受伤风险，请使用工具插入或取下刀片和刀盘。当从搅拌杯中取出刀片和刀盘、清空搅拌杯以及对其进行清洁时，应务必小心操作。
22. 把电源插入到电源插座时，请检查控件是否处于关（OFF）位置。断开电源前，将控制器调整到关（OFF）位置，然后从电源插座中拔下插头。
23. 每次使用后，请将开关旋转至关（OFF）位置。请务必使用食物推杆清理送料器。当此方法不可用时，拔下插头电源线，并拆卸本机以取出剩余的食物。
24. 本电器不用于商业、专业或工业用途。它的设计仅限于家用。
25. 禁止长时间使用本电器或使用本电器处理大量非电器制造商建议的食材。
26. 本机的最大额定值是基于使用切碎/混合刀片。当使用切片/切丝刀盘时功耗可能会较小。
27. 请勿置于燃气、电炉、热烤箱上面或附近。
28. 请勿将电器用于非预期用途。
29. 小心：为了避免由于热熔断器意外重置导致危险，本电器不能在外接定时器或独立的遥控控制系统的方式下运行。

请妥善保管说明书！

其他用户安全信息

此电器建议于家庭使用。

本设备电源线的长度设计考虑减少长电源线缠绕或绊倒的危险。倘若需要更长的电源线，可使用有认证的电源延长线。电源延长线的额定功率必须等于或大于此电器的额定功率。电源延长线使用时需特别注意，以防将其搭设在工作台或桌台上，造成儿童扯拉或绊倒他人。

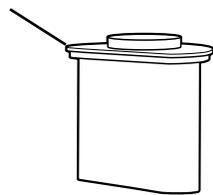
本机配有电机过载保护。在操作期间如果电机因过载而停机，请拔掉电源插头并让机器冷却30分钟。然后再插上机器的电源插头以恢复正常操作。

为防电路过载，请勿在您电器的同一电路上使用其他高功率电器。

部件和功能

首次使用前：打开处理器包装。小心处理刀片和刀盘；它们十分锋利。在带清洁剂的温水中清洗除底座外的所有部件。冲洗，然后晾干。

大食物推杆



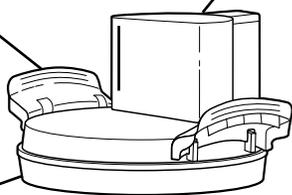
小食物推杆



送料器



盖卡扣



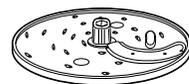
盖子



和面刀

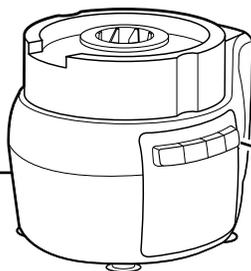


切碎/混合刀片
用于粗切、磨碎、切碎、混合或打糊食物。



可反转式切片/切丝刀盘
用于将各种食物（例如奶酪、胡萝卜、洋葱、西红柿、辣椒、黄瓜等）切丝或切片。

底座



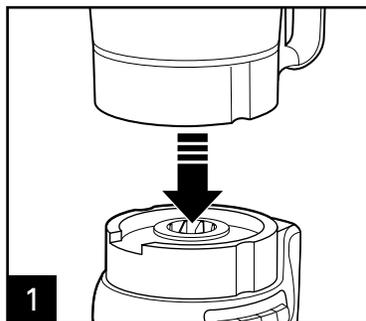
控制面板

如何使用切碎/混合刀片

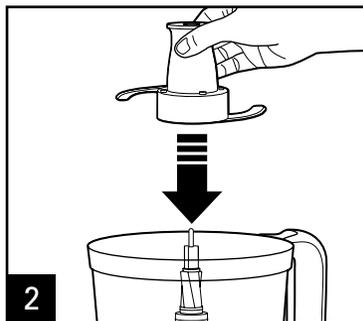
⚠ 警告 割伤危险。

请小心处理刀片；它十分锋利。
确保本机关闭且拔下电源插头。

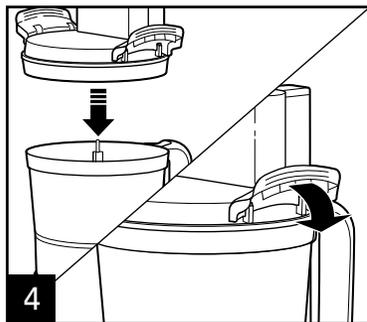
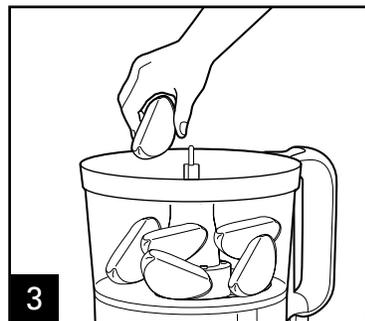
注意：一次仅可使用一个刀片或刀盘进行操作。



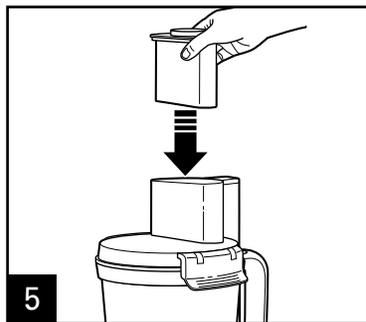
将搅拌杯放在底座上。



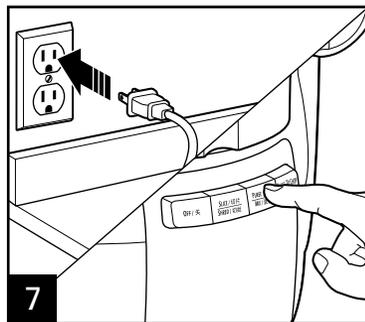
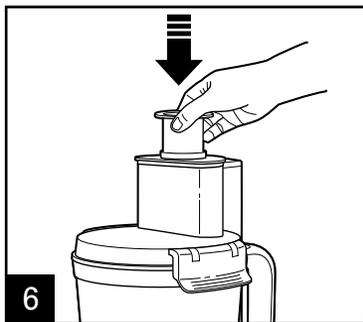
小心向下把刀片滑入到电机轴上，直到刀片到位。



将盖子放在搅拌杯上。注意：搅拌杯上的卡扣未锁定前，本机不运转。

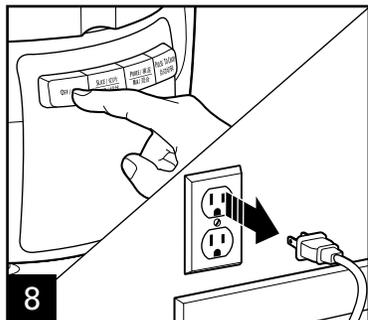


将食物推杆置于送料器中。**警告！割伤危险：请务必使用食物推杆将食物送入送料器中。禁止用手或其他物品将食物推入送料器。**

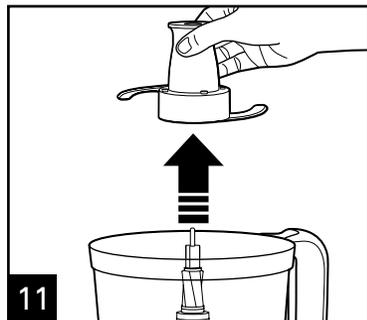
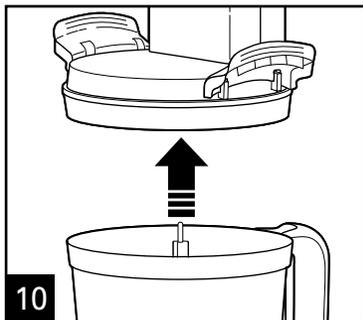
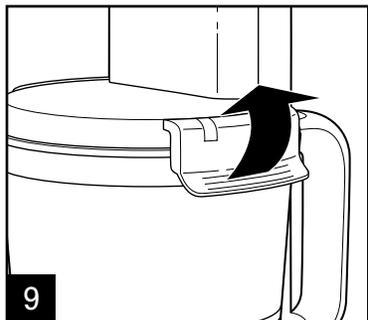


按所需的功能按钮。

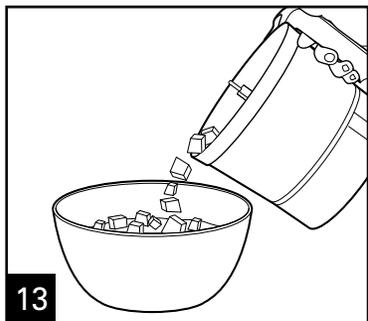
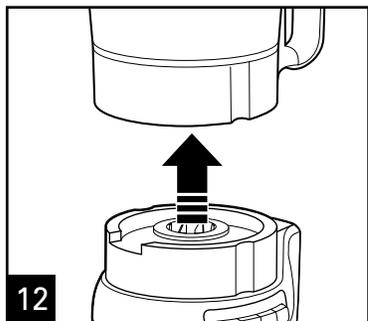
如何使用切碎/混合刀片 (续)



当完成后，按关（OFF）按钮并拔下电源插头。**警告！**割伤危险：取下盖子前务必拔下电源插座。



小心从电机轴上取下刀片。取出食物时，先放好刀片。

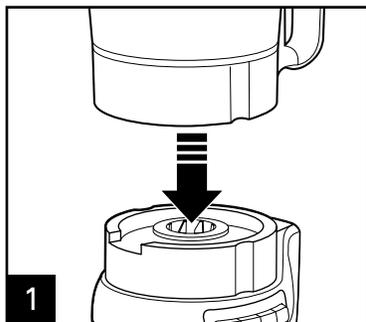


如何使用双面切片/切丝刀盘

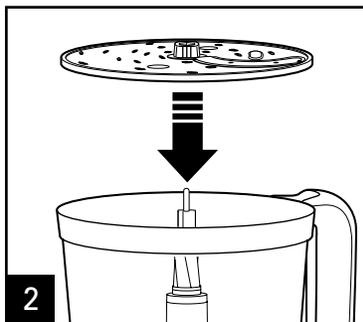
⚠ 警告 割伤危险。

请小心处理刀片；它十分锋利。确保本机关闭且拔下电源插头。

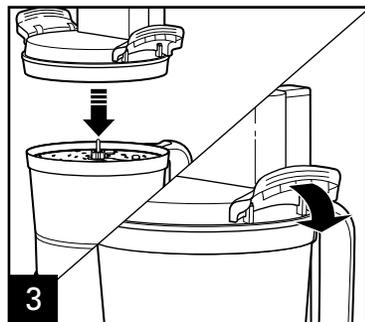
注意：一次仅可使用一个刀片或刀盘进行操作。



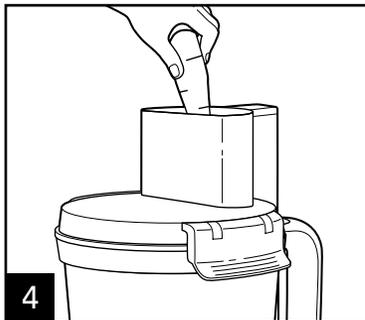
1 将搅拌杯放在底座上。



2 小心把刀盘放入到电机轴上，并且让所需的功能面朝上。（刀片的两侧都冲印有“切片（SLICE）”或“切丝（SHRED）”字样。）

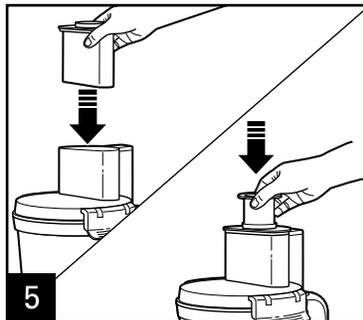


3 将盖子放在搅拌杯上。**注意：**搅拌杯上的卡扣未锁定前，本机不运转。



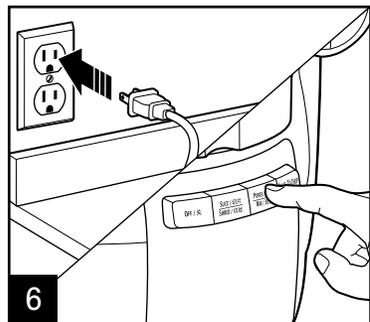
4 把食物切成适合送料器操作的块状。将送料器中装入食物。

注意：软奶酪如马苏里拉奶酪在进行处理前，应在冰箱放置30分钟，以确保足够坚固从而进行切丝。

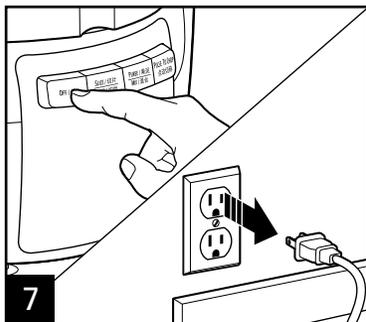


5 将食物推杆置于送料器中。**警告！割伤危险：请务必使用食物推杆将食物送入送料器中。禁止用手或其他物品将食物推入送料器。**

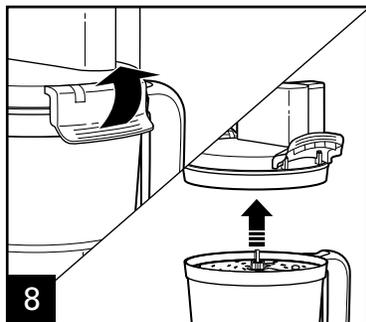
如何使用双面切片/切丝刀盘 (续)



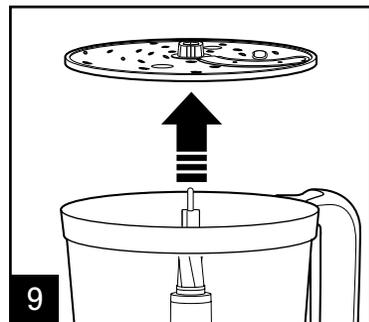
6 按所需的功能按钮。



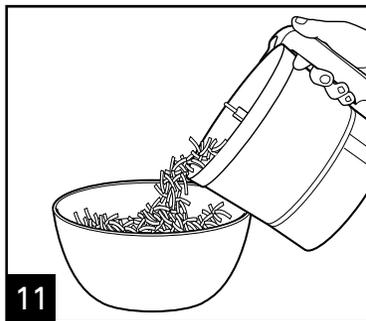
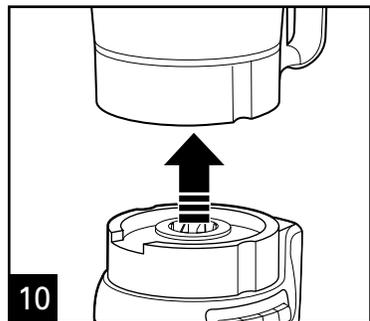
7 当完成后，按关（OFF）按钮并拔出电源插头。**警告！**割伤危险：取下盖子前务必拔下电源插座。



8 取下搅拌杯之前务必取下盖子，以避免对电器造成损坏。



9 小心从电机轴上取下刀盘。



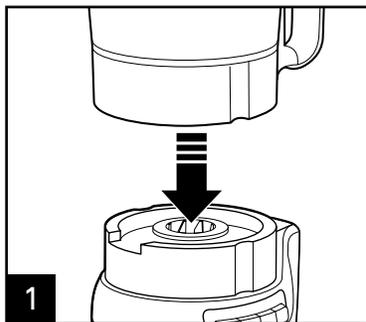
11

如何使用和面刀

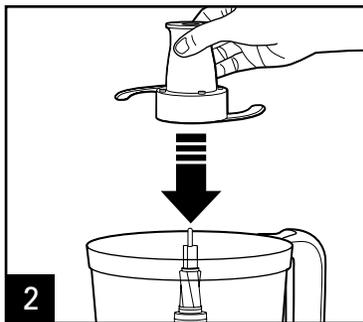
⚠警告 割伤危险。

请小心处理刀片；它十分锋利。
确保本机关闭且拔下电源插头。

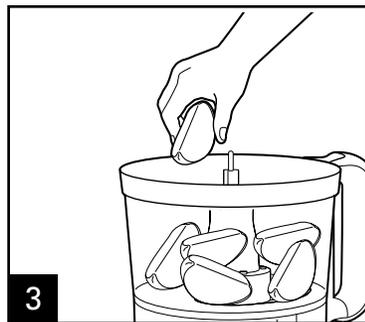
注意：一次仅可使用一个刀片或
刀盘进行操作。



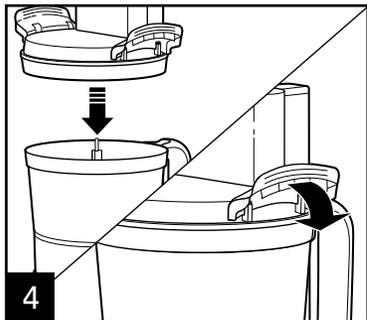
将搅拌杯放在底座上。



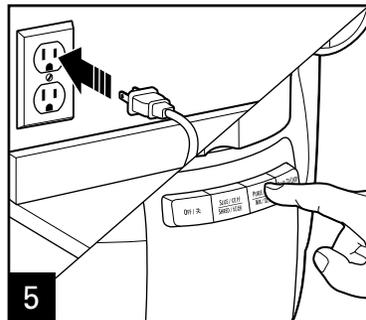
小心向下把颌面刀片滑入到电机轴上，直到刀片到位。



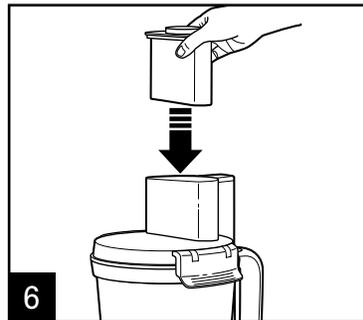
(建议份量：每次不超过500克面粉) 面粉和水比例为2:1



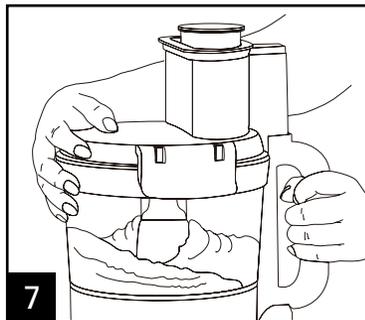
将盖子放在搅拌杯上。注意：搅拌杯上的卡扣未锁定前，本机不运转。



按混合的功能按钮。

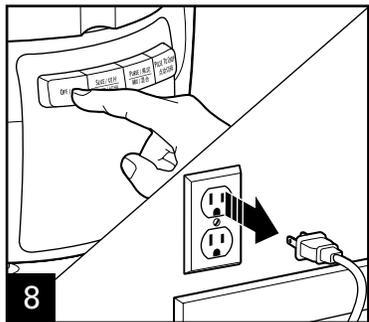


从送料器慢慢把水注入

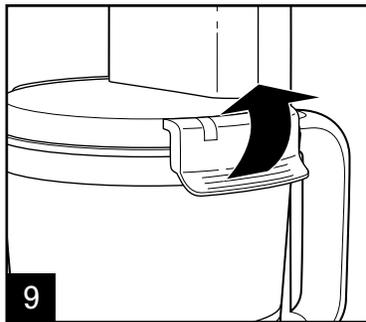


和面时，请用手按着机器，以免晃动

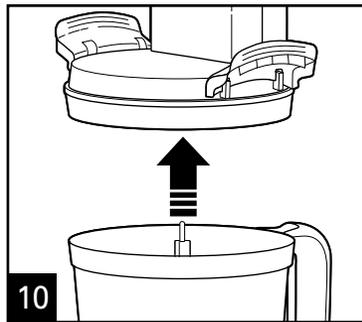
如何使用和面刀(续)



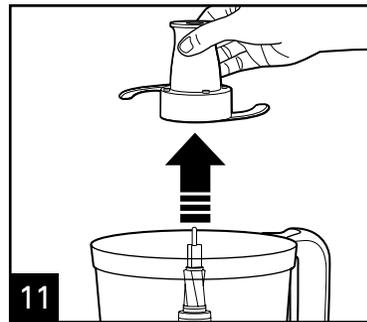
8
当完成后，按关（OFF）按钮并拔下电源插头。**警告！割伤危险：取下盖子前务必拔下电源插座。**



9
打开卡扣



10



11

开盖之后取出和好的面，大功告成！

小贴士与技巧

- 为了更加均匀一致，从大小相似的食物块开始。使用切碎/混合刀片处理前，请将食物切成1英寸（2.5厘米）的小块，并在搅拌碗中留出空间便于食物翻转。
- 请使用切碎/混合刀片及反转式切片/切丝刀盘进行切碎、混合、切片或切丝。请使用和面刀来进行和揉面团。
如果要维护机器的峰值性能，请勿使用食物料理机进行以下操作：研磨谷物、咖啡豆或调味料，切片冷冻的肉或碎冰。
- 切碎食物时，反复开启和关闭会达到最佳的效果。
- 运行时间将取决于正处理的食物量。可在数秒内完成大多数食物的切片、切碎或切丝。如果电器需连续运行较长时间，请让料理机约休息4分钟，然后再继续。
- 请勿对土豆等含淀粉的蔬菜进行打糊泥或捣碎，因为它们较容易过分处理变粘。
- 要对奶酪切片或切丝，请使用至少冷冻30分钟的硬块奶酪，如切达奶酪或瑞士硬奶酪。奶酪从冰箱中取出后应立即进行处理。软奶酪如马苏里拉奶酪在进行处理前，应在冰箱放置30分钟，以确保足够坚固从而进行切丝。
- 反转式切片/切丝刀盘在一侧上带有切片刀片，另一侧上带有切丝刀齿。冲压在刀片上有名字的一面朝上，即为所选的功能。按照所需的切割面朝上放置在电机轴上。
- 要把蔬菜切成细丝条，先运行切片然后从搅拌杯中取出蔬菜。然后重新堆叠蔬菜。放入到送料器中进行垂直方向切片。再次切片把蔬菜切成火柴杆形状大小。

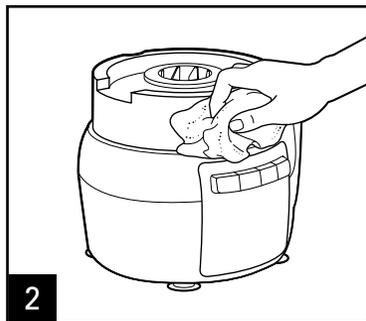
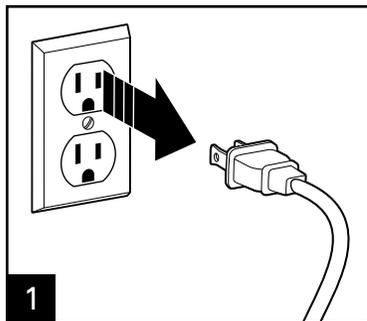
食物料理图表

刀盘附件可反转并标有标签。所需功能侧的标签应朝上。使用刀盘附件时，如果超过搅拌碗内的最大容量，请勿进行处理。

附件	食物
切碎/混合刀片	切碎：坚果、肉类、大蒜、洋葱、辣椒、芹菜、草药、面包（面包屑）、饼干 绞碎/打糊：蔬菜、水果 混合：沙拉酱 打糊：汤、酱 磨碎：干酪，如帕玛森干酪（冷冻）
切片刀盘 (切片侧朝上)	黄瓜、苹果、蘑菇、胡萝卜、土豆、白菜、西红柿、香肠、辣椒、萝卜、硬干酪（冰鲜）
切丝刀盘 (切丝面朝上)	卷心菜、土豆、胡萝卜、奶酪（冷冻）
食物	最大量
干食材，例如：饼干或坚果	6杯至最大（MAX）
蔬菜切成1寸（2.5厘米）大小，水果四分切开	6杯至最大（MAX）
磨碎的奶酪，例如切成方块的帕玛森奶酪或切达奶酪	6杯至最大（MAX）
浓酱或蘸酱	6杯至最大（MAX）
液体，例如：腌泡汁或汤	4至6杯

为了获得最佳效果，在使用切碎/混合刀片进行切碎、绞碎或打泥时，请勿超过以下容量。在搅拌杯中留出一定的空间以便在进行快速搅动或混合时让食材能够移动。

保养与清洗

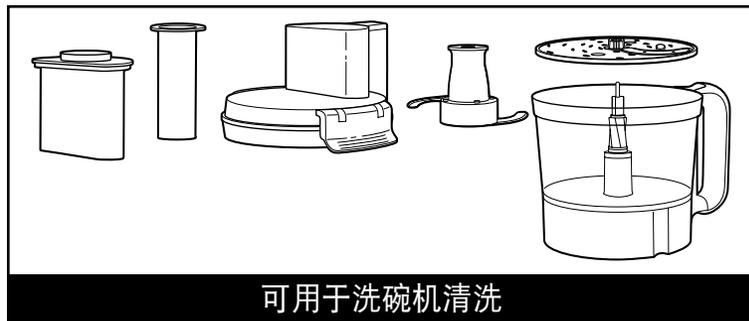


用湿布或海绵擦拭底座、控制面板和电源线。如需要，请使用温和的防磨损清洁剂。

警告

电击危险。

清洁前断开电源。请勿将电源线、插头或底座浸在任何液体中。



可用于洗碗机清洗

在洗碗机中清洗时，请勿使用“消毒”设置。“消毒”循环温度会损坏本产品。所有可拆卸的部件还可放在带清洁剂的温水的水槽中清洗。清洗切碎/混合刀盘和切片/切丝刀盘时，应务必小心。

访问 www.hamiltonbeach.cn，了解我们完整的产品系列和使用及护理指南，以及美味配方、小贴士和在线注册您的产品。

故障排除

问题

本装置无法在任何速度或脉冲下操作。

食物切片或切丝不均匀。

本装置停止后无法重新启动。

本装置有烧焦的味道。

电机似乎很弱。

奶酪切丝不均匀。

无法将蔬菜切丝或切片。

可能的原因

- 是否本装置电源插头已插上？电源插座是否可正常使用？
- 盖子是否卡扣好？请参见“如何使用”章节的说明。

• 送料器内装有太多食物或过于用力推动食物推杆可能会导致处理的食物切片或切丝不均匀。请参阅食物料理图表了解推荐的尺寸和数量。

- 盖子是否卡扣好？请参见“如何使用”章节的说明。
- 电源插座是否仍工作？通过接通工作灯或其他电器的插头检查电源插座是否正常工作？电路可能超载或保险丝烧坏或电路断路器跳闸。
- 关闭本机电源，静置30分钟，然后旋转至开的位置。如果上述建议均无法纠正问题，请勿尝试修理本机。拨打客服电话，以获取您最近授权服务中心的名称。

• 电机在制造过程可能遗留有残余物，初始使用过程中，可能会有轻微的气味。这气味会很快散掉。如果气味很浓或出现任何可见烟雾，请立即拔下装置电源，然后拨打客服电话。

• 是否对待处理食物采用了推荐的大小和数量？请参阅食物料理图表了解推荐的食物尺寸和处理速度。

• 奶酪从冰箱中取出后应立即进行处理。软奶酪如马苏里拉奶酪在进行处理前，应在冰箱放置30分钟，以确保足够坚固从而进行切丝。

• 处理前，将水分含量较高的蔬菜储存在冰箱中。室温蔬菜不太硬，最好不要执行此操作。

食谱

焗烤蔬菜

3个中等大小的西葫芦，在食物料理机中切片

1个红洋葱，在食物料理机中切片

6个番茄，在食物料理机中切片

2茶匙 (10毫升) 特级初榨橄榄油

1 1/2茶匙 (7.5毫升) 调味粉

1茶匙 (5毫升) 盐

制作方法:

1. 将烤箱加热至425°F (218°C)。在一个8英寸(20厘米)方形烤盘上喷上植物油。
2. 在煎锅中把油加热。
3. 把切片的西葫芦和红洋葱添加到煎锅中煎炒3至4分钟，直到开始变软。
4. 把切片的番茄、调味粉、盐和胡椒添加到煎锅中。
5. 轻轻搅拌均匀，8至10分钟后直到所有的蔬菜都变软并且加热均匀。把煎锅中炒好的蔬菜放入到准备好的烤盘中。
6. 将面包糠、帕玛森奶酪和调味粉混合，撒在蔬菜的上面。
7. 在烤箱中烘烤15至20分钟，直到上部表面层变焦黄且松脆。

份量: 8

1茶匙(5毫升)鲜磨的胡椒
植物油

浇料:

1杯 (250毫升) 面包糠

1/2杯 (125毫升) 帕玛森奶酪，
在食物料理机中切细碎

1/2茶匙 (2.5毫升) 调味料

蓝奶酪酱

2瓣大蒜

4盎司 (113毫升) 蓝奶酪

2杯 (500毫升) 蛋黄酱

1/2杯 (125毫升) 酸奶油

1/4杯 (60毫升) 新鲜柠檬汁

2汤匙 (30毫升) 糖

制作方法:

1. 使用S型刀片并运行食物料理机，把大蒜瓣和辣椒放入到送料器中绞碎。
2. 添加蓝奶酪并加工10秒钟。
3. 添加蛋黄酱、酸奶油、柠檬汁和糖。加工搅拌直到均匀。总搅拌过程约需25秒。冷冻存放。

份量: 8~10 份

蔓越莓橙子调味品

12盎司蔓越莓 (新鲜去茎叶或冷冻)

1杯 (250毫升) 糖

1个小脐橙，洗净并切成瓣

3汤匙 (45毫升) Grand Marnier®

白酒或橙汁

少量丁香粉

制作方法:

1. 使用S型刀片，把蔓越莓、糖、橙子、Grand Marnier® 白酒或橙汁以及丁香放入搅拌杯中。
2. 搅拌约35秒直到蔓越莓均匀，可能会一点大块。
3. 盖上盖子，隔夜冷藏。

份量: 8~10 份

食谱 (续)

饺子面团

食材:

- 500克面粉 (建议份量: 每次不超过500克面粉) 面粉和水比例为2: 1
- 250克水 (不同面粉吸水率不同, 水份可以相应调节)

制作方法:

1. 将和面刀安装在搅拌杯上。
2. 把所有面粉倒入搅拌杯。
3. 按“混合”键启动机器, 并从送料器慢慢注入适量水份。当面团成形, 按“关”键停止机器 (约两分钟), 将揉好的面团放在大碗里, 盖上湿毛巾备用。

注意: 请根据湿度和温度条件调节液体量来揉制面团。

面包面团

食材:

- 3杯 (375克) 面包面粉
- 2汤匙 (30毫升) 油
- 1杯 (237毫升) 水
- 4.5克高活性干酵母

制作方法:

1. 将和面刀安装在搅拌杯上。
2. 把所有面粉及酵母倒入搅拌杯。
3. 按“混合”键启动机器, 并从送料器慢慢注入适量油及水份。当面团成形, 按“关”键停止机器 (约两分钟), 将揉好的面团放在大碗里, 盖上湿毛巾备用。

食谱 (续)

披萨面团

食材:

- 3杯 (360克) 面包面粉
- 1茶匙 (5毫升) 糖
- 2汤匙 (30毫升) 油,
- 1杯 (237毫升) 水
- 4.5克高活性干酵母
- 1茶匙 (5毫升) 盐

制作方法:

1. 将和面刀安装在搅拌杯上。
2. 把所有中筋面粉, 糖及酵母和盐倒入搅拌杯。
3. 按“混合”键启动机器, 并从送料器慢慢注入适量油及水。当面团成形, 按“关”键停止机器 (约两分钟), 将揉好的面团放在大碗里, 盖上湿毛巾备用。

注意: 请根据湿度和温度条件调节液体量来揉制面团。

饺子馅

- 肉300 克
- 虾仁100 克
- 韭菜100 克
- 香菇50 克
- 蒜粒15 克

制作方法:

1. 将上述材料洗干净, 放置在篮子里约10分钟, 控水。
2. 先用菜刀将韭菜切成约1厘米长, 然后, 放入产品搅拌杯底部。
将肉去皮, 切成1厘米大小的方块。放入搅拌杯里。
将香菇切成1厘米大小的方块。放入搅拌杯里。
将虾仁和蒜粒放入搅拌杯里。
3. 放适量的植物油, 盐和酱油。
4. 把搅拌杯放在底座上, 扣上盖子, 将食物推杆放入送料口, 通电。按下 MIX/混合键, 工作约45秒直到混合均匀。

注意: 韭菜 (或其它蔬菜) 等较轻的食材需要放在底部, 便于切割搅拌均匀。

有时韭菜会粘到搅拌杯壁上, 是正常现象, 因为在切的过程中, 韭菜会向上跑。可以用筷子将韭菜刮下, 放入已打碎的料了, 继续打10秒左右。

食品接触材料信息



本产品符合相应食品安全国家标准要求，食品接触用材料及其执行标准的符合性信息说明如下：

序号	部件名称	材质	执行标准	备注
1	和面刀	丙烯均聚物(PP)	GB 4806.1-2016 GB 4806.6-2016 GB 4806.7-2016	/
2	轴套,刀盘连接轴,驱动轴套, 切碎刀架,	1,3,5-三氧环己烷与 1,3-二氧戊烷的聚合物 (POM)		/
3	主轴套	己二酸和己二胺的聚合物(PA66)		/
4	量杯, 搅拌杯,杯盖	苯乙烯-丙烯腈共聚物 (AS)		/
5	大食物推杆	丙烯腈-丁二烯-苯乙烯树脂(ABS)		/
6	半圆头铆钉,驱动轴 1, 驱动轴 2,轴承支架	06Cr19Ni10 (SUS304)	GB4806.1-2016 GB4806.9-2016	/
7	刀轴密封圈,密封圈	甲基乙烯基二甲基(硅胶)	GB4806.1-2016 GB4806.11-2016	/
8	切碎刀	30Cr13 (SUS420J2)	GB4806.1-2016	/
9	切丝刀盘	10Cr17 (SUS430)	GB4806.9-2016	/

注：特殊使用说明：请严格遵照说明书及产品所带附件资料使用本产品。

产品中有害物质的名称

NAME AND CONTENT OF HAZARDOUS SUBSTANCES IN PRODUCT

部件名称 (Component name)	有害物质(hazardous substance)					
	铅 Lead (Pb)	汞 Mercury (Hg)	镉 Cadmium (Cd)	六价铬 Hexavalent Chromium (Cr(VI))	多溴联苯 Polybrominated biphenyls (PBB)	多溴二苯醚 Polybrominated diphe- nyl ethers (pbde)
琴键开关 (Piano-Key Switch)	X	O	O	O	O	O
含油轴承 (Bearing)	X	O	O	O	O	O
电机 (Motor)	X	O	O	O	O	O

本表格依据 SJ/T 11364 的规定编制。This table is prepared in accordance with the provisions of SJ/T 11364.

O: 表示该有害物质在该部件所有均质材料中的含量均在 GB/T 26572 规定的限量要求以下。

Indicates that the said hazardous substance contained in all the homogeneous materials for this component is below the limit requirement in GB/T 26572.

X: 表示该有害物质至少在该部件的某一均质材料中的含量超出 GB/T 26572 规定的限量要求。这是由于目前技术或经济等的原因暂时无法实现替代。

Indicates that the said hazardous substance contained in at least one of the homogeneous materials used for this component is above the limit requirement in GB/T 26572. Due to technological and/ or economic reasons, these hazardous substances cannot be easily replaced at this time.



这是环保使用标志。标志内的数字代表在正常使用状态下，产品的环保使用推荐年限。

This is the logo of environmental protection use. The number inside indicates the environmental protection use recommended period (Year) of product in normal use.

注意

注意

Model/型号:
70722-CN

Type/类别:
FP25

Rating/规格:
220-240V~, 50/60Hz, 450W

制造商：汉密尔顿海滩电器（深圳）有限公司
地址：深圳市福田区深南西路车公庙工业区天安数码时代大厦主楼 1306-1308、1309-1311 单元
本产品执行标准：GB4706.1-2005, GB4706.30-2008

以上内容如有改动，恕不预先通知



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