

# Operating Instructions

## HEROSHI MARUCHI CHOPPER



Before operating this unit, please read these instructions completely

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# Warnings and Safety Instructions

## For Domestic Use Only

- Use only 220-240V-50-60Hz power.
- Use indoors only.
- Avoid electrical shock – never immerse the motor or cord into liquid.
- Always operate the chopper well away from water.
- Maintain close supervision when the chopper is used near children.
- Always disconnect chopper from power source when not in use and when assembling or disassembling.
- Never touch or move any moving parts during operation.
- Never open the chopper when it is operating.
- Never place chopper on hot surfaces.
- Always operate the chopper on a flat surface.
- Never allow the cord to hang over table edge or bench top.
- Never use chopper if damaged.
- Only remove coaxial blades once chopper has completely stopped.
- Handle blades with care -they are extremely sharp.
- Remove blades before emptying bowl contents.
- Never operate the chopper without a loaded bowl.
- Always use care when cleaning.
- Never operate chopper with a damaged cord or plug.
- Never operate chopper if malfunction occurs.
- Never operate chopper if it is dropped or damaged in any manner.

## Service and Questions

- Call Heroshi for advice on the nearest Authorized Service Facility for examination, repair, or adjustment.
- This product is not intended to be operated by persons (including children) with:
  - weak physical condition
  - slow reaction
  - lack of experience and common senseunless they are under supervision or instruction by the person who is responsible for their safety.

## Maximum Capacity and Working Time

Maximum volume of food (pork, steak, chicken, seafood) - 500 grams. • Only use the chopper in intervals of 15 seconds or less • Never use the chopper for a total operating time longer than 3 minutes • After 3 minutes use, allow a period of 5 minutes for chopper motor to cool down.

## Operating the Maruchi Chopper

Remove all packaging materials, plastic bags, and labels. Please dispose of packaging thoughtfully and recycle where possible. Clean all componentry apart from the motor body in warm, soapy water. Rinse and dry thoroughly. Never submerge or wet the motor body or cord when cleaning.

### When using your chopper, always follow these steps:

1. Always attach the anti-skid silicon ring to the bottom of the glass bowl.
2. Always use the chopper on a flat and even surface.
3. Always take care placing the sharp coaxial blade assembly into the bowl.
4. Always add food after placing the coaxial blades in place.

## Maruchi Chopper Componentry



## Handy Hints for Best Results

1. Cut food into a maximum of 1-2cm chunks.
2. Continual chopping of hard foodstuffs like coffee beans, large seeds or ice may damage or dull the coaxial blades.
3. Always place lid on bowl prior to use.
4. Always ensure the motor body is secured in place.
5. When chopping select from buttons I or II
  - Use I for softer foods or where slower speed is required;
  - Use II where harder foods or faster chopping is required;
  - Use II when larger quantities of food are being processed.
6. For precise results, pulse your ingredients. To pulse, press I for 1-2 seconds, then release for 1 second. This allows you to monitor results and deliver the food consistency you desire.

## Trouble Shooting During Use

1. If the chopper labors (i.e. is not operating at its usual speed), remove some of the food from the bowl and continue by way of batch processing.
2. If the motor overheats it will turn off automatically. This built-in safety feature protects the motor from burn out. Always unplug the chopper and wait 10-15 minutes to allow motor to cool down in this event.
3. Where chopper does not work, ensure it is correctly plugged in and the power switched on.
4. Where shaking occurs during use, ensure the bowl, lid, and motor body are properly aligned and locked in place.
5. Never hold down button I or II (pulsing action) for longer than 15 seconds.

## Cleaning and Maintenance

1. Disconnect the power plug from the socket.
2. Clean the motor body with a slightly moist soft cloth.
3. Never submerge or wet the motor body or power cord.
4. Always dry the motor body after cleaning using a soft dry cloth.
5. Wash bowls in warm water and detergent.
6. When washing coaxial blades, take care when handling as they are sharp
7. Thoroughly dry all parts before storage.
8. Store in a cool dry place that is secure and away from easy access of children.

## Food Processing Guide

Food	Maximum Capacity	Running Period	Food Preparation
Meats, seafood	500g	Max 3 mins	Remove any bones. Cut into chunks of 1-2cm in size
Dried nuts	500g	Max 3 mins	Remove any shells prior to chopping
Hard cheeses, like parmesan	150g	Max 2 mins	Cut into chunks of 1-2cm
Hard bread or biscuits	120g	Max 1 min	Break into chunks of 1-2cm
Boiled eggs	8 eggs	Max 1 min	Cut each egg in half
Hard vegetables, like carrots	400g	Max 3 mins	Cut into chunks of 1-2cm
Soft vegetables, like berries	500g	Max 2 mins	Cut into chunks of 1-2cm

**Note:** Never use chopper continually at any one time for longer than 15 seconds.

## 2 Year Warranty

Heroshi certifies that the Maruchi Chopper is free from defects in material and workmanship for 2 years from the date of purchase. This warranty does not cover damage caused by misuse or abuse, accident, the attachment of any unauthorized accessory, alteration to the product, or any other conditions beyond the control of Heroshi. The Maruchi Chopper is made for household use only.

Heroshi shall not be responsible for any type of incidental, consequential, or special damages. This warranty provides you with specific legal rights. You may have additional rights which may vary from state to state. Because of individual state regulations, some of the above limitations and exclusions may not apply to you.

PLEASE DO NOT HESITATE TO CONTACT

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Please dispose of packaging thoughtfully and recycle where possible