

# LAKELAND

## INSTRUCTION BOOKLET MINI PROCESSOR



Model: 61777

# LAKELAND MINI PROCESSOR

Thank you for choosing the Lakeland Mini Processor.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

The Mini Processor is great for prepping smaller amounts of ingredients which are hard work with a knife. It's perfect for garlic, onion, herbs, vegetables, making breadcrumbs, chopping nuts, cheese, meat and fish; and saves you using a larger food processor. It's compact size means it's also easy to store and keep on your worktop.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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# PRODUCT FEATURES

- 1. Lid handle
- 2. Lid tab
- 3. Lid
- 4. Lid lock
- 5. Blade
- 6. Bowl
- 7. Bowl lock
- 8. Base unit
- 9. Control dial
- 10. Suction feet



## SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

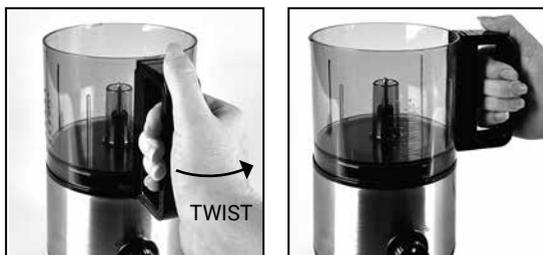
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. Contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. To disconnect, turn the socket to "off " and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or base in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.

- Do not connect this appliance to an external timer or remote control system.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- **CAUTION:** The blade is very sharp. Care must be taken when handling the blade, emptying the bowl and during cleaning. Hold by the plastic spindle, well away from the cutting edges.
- **DO NOT** operate the Mini Processor empty.
- When you have stopped chopping, wait for the blade to come to a complete stop before taking off and removing the lid. Remove the blade before taking the bowl off the base unit and emptying.
- **DO NOT** use the Mini Processor with hot food or liquids. Allow cooked food to cool to room temperature before chopping.
- **DO NOT** use the Mini Processor to chop ice cubes.

## ASSEMBLING THE MINI PROCESSOR AND USING FOR THE FIRST TIME

- Unpack the Mini Processor, remove all the packaging materials.
- Before first use, wipe the base unit with a clean damp cloth.
- Remove the lid, blade and bowl from the base unit. Hold the lid handle and turn the lid clockwise to unlock and remove. Carefully lift the blade out of the bowl holding the spindle. Twist the bowl clockwise to unlock and remove it from the base.
- Wash the lid, blade and bowl in warm soapy water, rinse and dry thoroughly. The blade is sharp, when washing by hand, hold by the plastic spindle and clean with a brush.
- The bowl and lid are dishwasher safe on the top rack, the blade is not.
- Make sure that all parts are clean and dry before assembling the product.

**WARNING:** Do not insert the plug into a socket, or turn on the Mini Processor before you have fully assembled.



- Place the base unit on a flat surface near a socket. With the control dial facing you, place the bowl with the handle on the right over the pin and turn anticlockwise until the bowl clicks fully into place in the bowl lock.



- Hold the blade by the spindle and slot it onto the pin inside the bowl.



- Hold the lid by the handle with the lid tab towards the front. Put the lid on top of the bowl, twist the lid anticlockwise until the tab clicks into place inside the lid lock.
- The Mini Processor is now ready to use.

## INSTRUCTIONS FOR USE

- Remove the lid, holding the lid handle and twisting it clockwise so the tab is released from the lid lock.
- Chop your ingredients into small pieces (around 2cm) and add them to the bowl.

Make sure there's a minimum of 50ml/grams inside the bowl. **DO NOT** fill the bowl beyond the 'MAX' mark (520ml). As a guide, the appliance works best with 375g of soft ingredients, 300g of hard ingredients and 225ml of liquid. (See 'A guide to ingredients' for more detail.)

- Put the lid on top of the bowl, with the tab in front of the lid lock. Twist the lid anticlockwise until the tab clicks into place inside the lid lock.
- Plug in and switch on at the socket.
- The Mini Processor has non-slip feet to keep it steady on your worktop during chopping.
- To start the appliance, turn the control dial to Pulse or Chop, release the button to stop chopping.



- You can check the consistency through the bowl, and release the button when you reach the right consistency.

**CHOP** - To roughly chop the ingredients, chopping them coarsely and preventing 'over-processing'.

**PULSE** – To finely chop ingredients. This finer consistency is great for garlic or herbs.

- Once you have reached the desired consistency, turn the control dial to the off position and switch off and unplug the appliance at the socket.

**WARNING: Always** wait for the blade to stop rotating completely before removing the lid. Carefully take the blade out of the bowl holding the spindle, before removing the bowl from the base unit.

- Only use the Mini Processor in short 20 second bursts, then allow the motor to cool for 1 minute before chopping again.

## A GUIDE TO INGREDIENTS, HINTS AND TIPS

- Cut ingredients into small even pieces about 2cm in size for soft ingredients and 1.5cm for hard ingredients before adding to the bowl. Uneven sized pieces will not give an even chop. Chop small quantities at a time.
- Always insert the blade before adding food to the bowl, and carefully lift it out before removing food from the bowl.
- Before chopping breads or nuts, make sure the blade and bowl are completely dry.
- Wash and dry fresh herbs and peel vegetables and garlic before chopping.
- To ensure food is evenly chopped, you may need to scrape down food from the sides of the bowl with a wooden, plastic or silicone spatula, then continue processing. Always switch off and unplug the appliance first.
- Take care not to over-process wet ingredients. Use short bursts and check the consistency at regular intervals.
- **DO NOT** use the Mini Processor with hot foods or liquids. Allow cooked food to cool to room temperature before chopping.
- This appliance is not suitable for processing very hard foods e.g. ice cubes, coffee beans, spices, grinding granulated sugar to caster sugar or frozen food. This may damage the blade or motor.

Here is a guide to the amounts to add to the bowl when chopping different ingredients. The amount of time to chop depends on the consistency you would like. You can monitor this through the bowl.

Food	Recommended Capacity (grams)	Time	Preparation
<b>Meat &amp; fish, cooked or raw</b>	300g	15 seconds	Cut into 2cm cubes
<b>Fresh herbs</b>	75g	10 seconds	Wash and dry
<b>Nuts</b>	185g	15 seconds	May be added whole
<b>Cheese</b>	150g	10 seconds	Cut into 1.5cm cubes
<b>Bread for breadcrumbs</b>	110g	10 seconds	Cut into 2cm cubes
<b>Fruit &amp; vegetables</b>	300g	10-15 seconds	Cut into 2cm cubes
<b>Garlic</b>	75g	10-15 seconds	Peel first

## RECIPES

**PLEASE NOTE:** That all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using measuring spoons for accurate results.

### PESTO – Makes enough for pasta for 4

**Tip:** Before storing the pesto in the fridge, pour a small amount of extra olive oil over the top of the pesto. The pesto can be stored in an airtight container, in the fridge for up to one week.

Ingredients	Quantity
Pine nuts	50g
Basil	50g
Garlic clove, small	1, peeled
Lemon, small	½ zest and juice
Parmesan cheese	50g
Extra virgin olive oil	1½ tsp
Salt and pepper	To taste

### WHAT YOU DO

Toast the pine nuts lightly in a dry pan.

Place all the ingredients in the Mini Processor and pulse until they reach your preferred consistency.

Mix with cooked pasta and serve.

## CANNELLINI BEAN DIP – Makes 1 Small Bowl

**Tip:** This dip is great with crudité's, crackers, crisps or warmed pitta bread.

Ingredients	Quantity
Canned Cannellini beans	125g, drained
Garlic clove	1
Ground nutmeg	pinch
Lemon, small	½ zest and juice
Extra Virgin Olive oil	1½ tsp
Salt	½ tsp
Parsley	1-2 sprigs, stems removed and chopped

### WHAT YOU DO

Put all the ingredients (except the parsley) in the bowl and pulse for a few seconds until well mixed but not smooth.

Transfer to a serving bowl.

Wash and dry the lid, bowl and blade.

Put the parsley into the bowl and pulse.

Drizzle the dip with olive oil and sprinkle with parsley to garnish, and serve.

## FRESH SALSA – Makes 1 Small Bowl

**Tip:** This dip is great with crudité's, crackers, crisps or warmed pitta bread.

Ingredients	Quantity
Red Onion	¼
Garlic clove	1, peeled
Tomatoes, ripe	1
Coriander leaves	1 small bunch
Balsamic vinegar	1 tsp
Salt	good pinch

### WHAT YOU DO

Chop the onion into 2cm pieces and add to the bowl with the garlic. Pulse until you've reached your desired consistency.

Quarter the tomatoes and add to the mixture with the coriander, pulse again.

Remove to a bowl, add the balsamic vinegar and salt.

Mix and serve.

## **APPLE SAUCE – Makes enough for four people as an accompaniment**

**Tip:** Serve this sauce with roast pork, pork chops or desserts.

Ingredients	Quantity
Small cooking apple	1, peeled and cored
Ground cloves	pinch
Ground nutmeg	pinch
Sugar	1 tbsp
Butter	25g

### **WHAT YOU DO**

Put the apple, spices and sugar in the Mini Processor bowl and pulse roughly.

Transfer this into a pan, add 4 tablespoons of water and the butter.

Cook on a low heat for 15 minutes until the apple softens but retains its shape.

Add more water if you would like a thinner sauce.

Serve warm.

## **GUACAMOLE – Makes enough for four people as a dip**

**Tip:** Serve this with tortilla chips.

Ingredients	Quantity
Avocados	2, peeled
Garlic cloves	2, chopped
Tomato	½
Red onion	¼
Lime	A squeeze
Coriander	1 tbsp, chopped
Jalapeño pepper	¼
Salt	1 tsp

### **WHAT YOU DO**

Place all your ingredients into your Mini Processor.

Chop the ingredients until it's to a consistency you want (depending if you like your guacamole chunky or smooth).

Serve in your favourite dip dish with tortilla chips, or sliced vegetables.

## **SPEEDY FRESH BACON BURGER – Makes enough for one burger**

Ingredients	Quantity
Beef, sirloin	225g
Cheddar cheese	1 slice
Burger roll	1
Bacon	2 strips, cooked
Lettuce and tomato	To garnish
Ketchup and mustard	To serve

### **WHAT YOU DO**

Cut up the meat into 2cm pieces and place it in your Mini Processor's bowl then chop to your liking (add your favourite seasoning). Mould meat into a burger shape, then cook on a grill or stovetop to your preferred taste. Add cheese just before your burger is done so the cheese can melt.

Once you have your cooked cheesy-topped burger, place it on the bottom bun and layer on the bacon, tomato and lettuce. Put your condiment of choice on the top bun then place it on top of your burger for the finishing touch. Enjoy!

## TZATZIKI – Makes enough for four people as a dip

Ingredients	Quantity
Greek yoghurt	370g
Cucumber	$\frac{1}{3}$
Salt	$\frac{1}{2}$ tbsp
Sour cream	60g
Lemon juice	1 tsp
Extra virgin olive oil	1 tbsp
Garlic powder	$\frac{1}{2}$ tsp
Dill, fresh	$1\frac{1}{2}$ tbsp, chopped

### WHAT YOU DO

Place the cucumber, salt, lemon juice, extra virgin olive oil, garlic powder and fresh dill into the Mini Processor.

Chop for a few seconds then add the Greek yoghurt and sour cream. Pulse for a few seconds.

Serve in a dip bowl with pitta or vegetables.

## FREQUENTLY ASKED QUESTIONS

**Question:** The processor is fully assembled, why is nothing happening when I press the on/off switch?

**Answer:** The Mini Processor is not correctly assembled and has a safety feature which stops it from switching on. Switch off and unplug at the socket, and check the parts are correctly aligned. The bowl tab must be fully twisted into the bowl lock, and the lid tab must be fully twisted into the lid lock.

**Question:** Why are dry ingredients such as bread sticking to the sides of the bowl and clumping together?

**Answer:** The bowl may have been wet when you added your food. Always make sure the bowl is thoroughly dry before adding ingredients.

**Question:** There are large unchopped chunks of ingredients 'left' on top after chopping.

**Answer:** The bowl has been filled too full, remove some of the ingredients and chop your ingredients in batches.

## CARE AND CLEANING

- Unplug the Mini Processor before cleaning.
- Clean thoroughly before using for the first time and after every use.
- Check the parts for wear or damage after every few uses.
- Do not use abrasive cleaners, or steel wool.
- Always use plastic, wooden or silicone spatulas.
- Never immerse the base unit in water or any other liquid.
- To clean the base unit, wipe with a clean damp cloth and dry thoroughly before storing.
- Wash the lid, blade and bowl in hot soapy water, rinse and dry thoroughly before storing. The bowl and lid are dishwasher safe on the top shelf, the blade is not.
- **CAUTION:** The blades are very sharp, take care when cleaning. When washing the blade by hand, hold by the plastic spindle and clean with a brush.
- Store the Mini Processor with the power cable loosely coiled. Never wrap it tightly around the product.

## TECHNICAL INFORMATION

- Power: 200W.
- Voltage: 220-240V.
- Frequency: 50-60Hz.
- RPM: 3,400.
- Flex length approx. 78cm. (30¾").

## ELECTRICAL CONNECTIONS

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

### CHANGING THE 3 AMP FUSE

Use a 3 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

**Note:** After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).



## RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) to find your nearest recycling point.





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