TIBEK
INSTRUCTION MANUAL
Multifunctional Food Processor

MODEL: HGM409
READ THIS MANUAL THOROUGHLY BEFORE USING AND SAVE IT FOR FUTURE REFERENCE

HOUSEHOLD USE ONLY
Made in China

Shenzhen Luoteman Trade Limited Co., LTD
Longgang District Longcheng Street Longxiang Avenue No. 5105 Yuanjing Garden No. 209 Shenzhen GuangDong 518000
Facebook Page: https://www.facebook.com/TIBEK.CC/

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Read this user manual carefully before you use the appliance and save it for future reference.

Danger
- Never immerse the motor unit in water or any other liquid, nor rinse it under the tap.

Warning
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Never connect this appliance to a timer switch in order to avoid a hazardous situation.
- Do not use the appliance if the mains cord, the plug or other parts are damaged.
- If the mains cord is damaged, you must have it replaced by the supplier, a service center authorized by the Supplier or similar qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Never let the appliance run unattended.
- Never use your fingers or an object (e.g. a spatula) to push ingredients down the feeding tube while the appliance is running. Only use the pusher for this purpose.
- Be very careful when you handle the discs, blender blade unit or food processor blade unit. Be especially careful when you remove them from the food processor bowl or blender jar, when you empty the bowl or jar and when you clean them. Their cutting edges are very sharp.

Caution
- Never switch off the appliance by turning the blender jar, the food processor bowl or the juicer bowl. Always switch off the appliance by turning the speed control knob to OFF.
- Switch off the appliance before you detach any accessory.
- Unplug the appliance immediately after use.
- Always unplug the appliance before you reach into the blender jar with your fingers or an object (e.g. a spatula).
- Wait until moving parts stop running before you remove the lid of the bowls or jar.
- Never use any accessories or parts from other manufacturers or that Supplier does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Do not exceed the maximum content indicated on the food processor bowl or the blender jar.
- Do not use the juicer if the sieve is damaged.
- Consult the tables in this user manual for the correct quantities and processing times.
- Thoroughly clean the parts that come into contact with food before you use the appliance for the first time.
- Let hot ingredients cool down before you process them (max. temperature 80°C/175°F).
Built-in safety lock
This feature ensures that you can only switch on the appliance if you have assembled the blender jar with blade unit, the food processor bowl, the juicer bowl with coupling unit or the citrus press correctly on the motor unit. If the blender jar with blade unit, the food processor bowl, the juicer bowl with coupling unit or the citrus press is assembled correctly, i.e. when it has been turned in the direction of the ‘locked’ symbol as far as possible (‘click’), the built-in safety lock will be unlocked.

Do not let the appliance run too long when you chop (hard) cheese or chocolate. Otherwise these ingredients become too hot, start to melt and turn lumpy. Always put the food processor blade unit in the food processor bowl before you add the ingredients. Do not use the food processor blade to chop very hard ingredients such as coffee beans, nutmeg, turmeric and ice cubes, as this may cause the blade unit to become blunt.

EN | Blade - tips and warnings
- Always put the kneading accessory in the food processor bowl before you add the ingredients.
- The standard processing time for all kneading jobs is 30-180 Seconds.
EN | Discs - tips and warnings

Do not exert too much pressure on the pusher when you press ingredients down the feeding tube.
Do not let the appliance run too long when you shred (hard) cheese. Otherwise the cheese becomes too hot, starts to melt and turns lumpy.
Do not use the shredding disc to shred chocolate. Only use the food processor blade unit for this purpose.
Do not fill the bowl beyond the MAX indication.

1  Pre-cut large ingredients to make them fit into the feeding tube.
2  Fill the feeding tube evenly for the best results.
   - When you shred or granulate soft ingredients, use a low speed to prevent the ingredients from turning into a puree.
   - If the ingredients you are going to shred or slice have a small diameter, put the outer pusher in the feeding tube to make the feeding tube smaller. Then use the inner pusher to push the ingredients down the feeding tube.
   - When you have to process a large amount of ingredients, process small batches and empty the bowl between batches.

Adjustable slicing disc - tips and warnings

The adjustable slicing disc allows you to cut ingredients to any thickness you like. The slicing insert has a very sharp cutting edge. Do not touch the cutting edge. Do not fill the bowl beyond the MAX indication.
1  Insert the slicing insert into the top of the carrier.
2  Attach the adjusting knob to the bottom of the disc and turn it to the position marked with a dot to lock it.
3  Turn the adjusting knob to set the slicing disc to the slicing thickness you prefer.

Safety

• Never fit the blade unit to your machine without the jar fitted.
• Never unscrew the jar while the mill is fitted to your machine.
• Don’t touch the sharp blades. Keep the blade unit away from children.
• Never remove the mill until the blades have completely stopped.

Important

• To ensure long life of your mill, never run for longer than 30 seconds.
• Switch off as soon as you’ve got the right consistency.
• Don’t process spices – they may damage the plastic.
• The machine won’t work if the mill is fitted incorrectly.
• Use for dry ingredients only.
To use your mill
• Put your ingredients into the jar. Do not fill it more than half full.
• Fit the sealing ring into the blade unit.
• Turn the blade unit upside down. Lower it into the jar, blades down.
• Screw the blade unit onto the jar until it is finger tight.
• Place the mill onto the power unit and turn to lock.
• After milling, you can replace the blade unit with the sprinkler lid
  • and shake out your food.
  • The sprinkler lid is not airtight.

Choosing a speed for all functions

<table>
<thead>
<tr>
<th>Tool/Attachment</th>
<th>Picture</th>
<th>Function</th>
<th>Speed</th>
<th>Maximum capacities</th>
<th>KB time</th>
<th>Rest time</th>
<th>Empty working KB time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Knife Blade</td>
<td></td>
<td>Chopping meat</td>
<td>Min. – Max.</td>
<td>500g</td>
<td>30sec</td>
<td>1min.</td>
<td>30sec</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cutting vegetables</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dough tool</td>
<td></td>
<td>Dough making</td>
<td>Min.</td>
<td>500g flour</td>
<td>30sec</td>
<td>1min.</td>
<td>30sec</td>
</tr>
<tr>
<td>(plastic knife)</td>
<td></td>
<td>Dough kneading</td>
<td></td>
<td>280ml water</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Discs -</td>
<td></td>
<td>Slicing/ shredding/ chipping</td>
<td>Mid. – Max.</td>
<td>1200ml</td>
<td>1min.</td>
<td>2min.</td>
<td>30sec</td>
</tr>
<tr>
<td>slicing/</td>
<td></td>
<td>food and vegetables such as</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>shredding/</td>
<td></td>
<td>Carrots, Cheese, Cucumber, etc</td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

EN | Cleaning
- Always unplug the appliance before you remove accessories or clean the motor unit.
- You can quickly and easily pre-clean the food processor bowl and blender jar with the pulse button. Simply add some water and washing-up liquid to the dirty bowl or jar and secure the lid. Then use the pulse button until the bowl or jar is clean. When you pre-clean the food processor bowl in this way, make sure the food processor blade is assembled in the bowl.

EN | Environment
Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

EN | Troubleshooting

<table>
<thead>
<tr>
<th>Question</th>
<th>Answer</th>
</tr>
</thead>
<tbody>
<tr>
<td>The appliance does not go on.</td>
<td>Make sure that all assembly indications (on the lid of the bowl, on the bowl, on the blender jar and on the motor unit) are aligned.</td>
</tr>
<tr>
<td>The appliance suddenly stops running.</td>
<td>The lid of the bowl may have become undone during a heavy processing job. Close the lid properly. The appliance immediately starts working again. The processing job is too heavy. Set the control knob to OFF to switch off the appliance and remove the mains plug from the wall socket. Then let the appliance cool down to room temperature. Plug in the appliance and switch it on again. Process smaller batches.</td>
</tr>
</tbody>
</table>
EN | Recipes

Fresh fruit milkshake
Do not process more than the quantities indicated in this recipe in one go. Let the appliance cool down to room temperature before you continue processing.

Ingredients:
- 100g bananas or strawberries
- 200ml fresh milk
- 50g vanilla ice cream
- granulated sugar to taste

◆ Peel the bananas or rinse and hull the strawberries.
Cut the fruit into smaller pieces. Put all the ingredients in the blender jar.
◆ Blend until smooth.

Tip: You can use any fruit you like to make your favourite fresh fruit milkshake.

Nourishing vegetable soup from Budapest

Ingredients:
- 240g kohlrabi
- 240g potatoes
- 360g celery
- 120g carrots
- water (fill up to 1,5-litre indication)

◆ Put the kohlrabi, potatoes, celery, carrots and water in the blender in this order. Blend the ingredients for 5 seconds for a coarse soup or longer for a finer result.
- 150g dal (from can)
- 150g smoked pork
- 190g crème fraîche
- 15g parsley
- salt
- fresh pepper
- 1.5 stock cubes
- 2 bay leaves

◆ Put the blended ingredients in a pan and bring to the boil. Add water, crème fraîche, dal, pork and herbs. Cook for 30 minutes while stirring constantly.
◆ If you want to prepare a larger quantity of soup, let the appliance cool down for 60 minutes after processing the ingredients for each batch.