

BEKO

BKK 2154

Food Processor

User's Manual



This product has been produced in environmentally friendly, modern facilities

Dear customer,

We would like our product, which is manufactured in modern facilities and which has been subject to detailed quality control process, to provide you with the highest productivity. **Therefore, we would like you to read this manual thoroughly before you start using the product and we would like you to keep it as a reference.**

BEKO

C O N T E N T S



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Part 1: Safety Warnings

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

- ☛ Read all instructions before using the appliance. It is suggested that you keep these instructions in a safe place for future references.
- ☛ Your voltage must correspond to the voltage printed on the bottom of the appliances. Connect to alternating current only.
- ☛ To protect against electrical shock do not put the motor housing (base), cord or plug in water or other liquid.
- ☛ Close supervision is necessary when the appliance is used by or near children.
- ☛ Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- ☛ Avoid contacting moving parts at all times.

Attention!

Before using the product, read carefully the following operating instructions. It is suggested that you keep these instructions in safe place.

Check whether the voltage indicated on the base of the product is the same as the voltage in your home.

- ☛ Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- ☛ The use of accessories, including canning, jars, which are not recommended in the instruction manual may cause fire, electric shock or injury to persons.
- ☛ Do not use outdoors.
- ☛ Do not let cord hang over edge of table or counter, or touch hot surfaces.
- ☛ Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.

- ☛ Blades are sharp. Handle carefully. When handling the chopper blade, always hold it by the upper plastic part.
- ☛ To reduce the risk of injury, never place cutting blades or discs on the base without first putting bowl properly in place.
- ☛ Be certain cover is securely locked in place before operating appliance
- ☛ Never feed food by hand. Always use food pusher.
- ☛ Do not attempt to defeat the cover interlock mechanism.
- ☛ Always operate blender with cover in place.
- ☛ When blending hot liquids, remove center piece of two-piece cover.
- ☛ Do not use the appliance if juicer filter is damaged or broken.



Please read all the following instructions carefully.

For your protection, Food Processor has a double safety device so that it cannot run unless the main lid (13) is locked in place and either the security cover (2) or the blender (8) is also locked in place.

Please Note

- ☛ To remove security cover (2) or blender (8), you must first remove the main lid.
- ☛ To operate the food processor, security cover (2) must be properly locked in place.
- ☛ To operate blender (8) main lid

(13) must be locked in place.


- ☛ When operating blender (8), make sure that all attachments are first removed from food processor bowl (11).
- ☛ Do not attempt to use both blender and food processor at the same time.
- ☛ Do not attempt to defeat the security cover (2) interlock mechanism or the main lid interlock.
- ☛ 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.

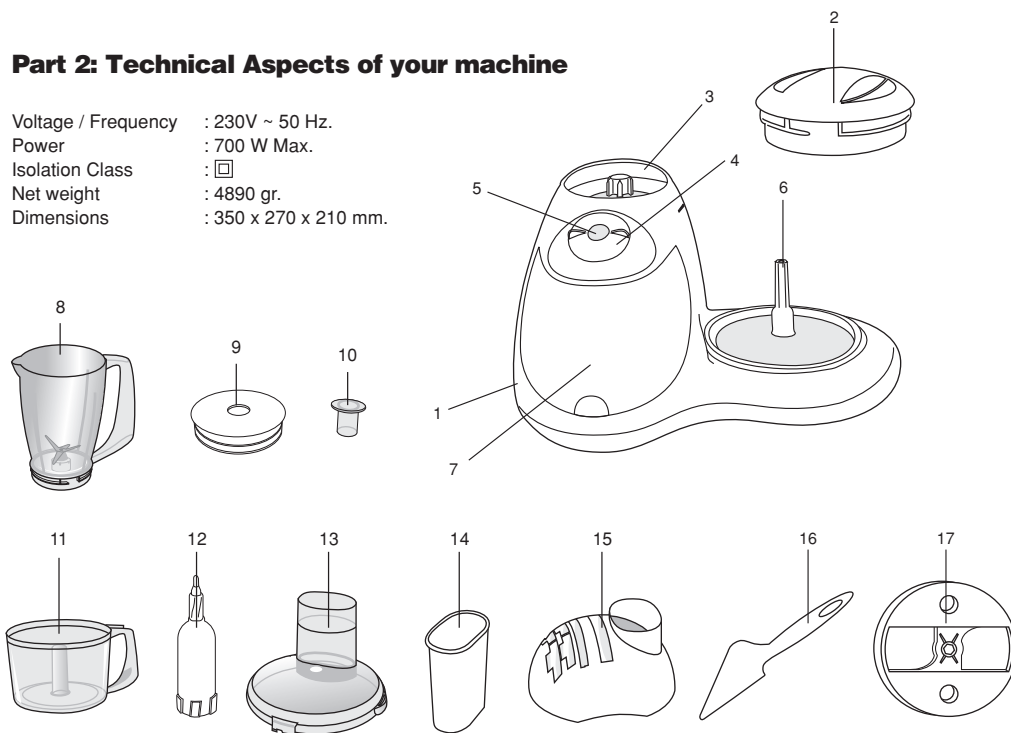
☛ Children should be supervised to ensure that they do not play with the appliance.

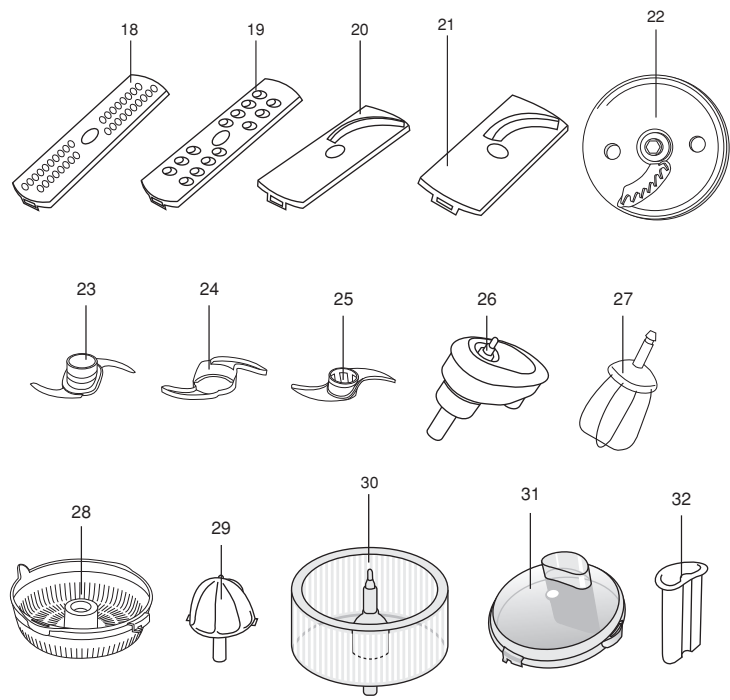
Attention

Before using your product, read carefully the following operating instructions. It is suggested that you keep these instructions in safe place. Check whether the voltage indicated on the base of the product is the same as the voltage in your home.

Part 2: Technical Aspects of your machine

Voltage / Frequency : 230V ~ 50 Hz.
Power : 700 W Max.
Isolation Class : 
Net weight : 4890 gr.
Dimensions : 350 x 270 x 210 mm.





1. Processor body
2. Security cover
3. Safety cover/blender location
4. On/off/speed control dial/operation button
5. Turbo/Pulse button
6. Motor shaft
7. Storage compartment
8. Blender
9. Blender lid
10. Addition window lid
11. Processor bowl
12. Spindle
13. Main lid
14. Food pusher
15. Storage dome
16. Spatula
17. Blade holder
18. Fine shredding blade
19. Coarse shredding blade
20. Coarse slicing blade
21. Fine slicing blade
22. Chipping blade
23. Chopping blade
24. Chopping blade protective cover
25. Plastic kneading blade
26. Whisk arm
27. Whisk beater
28. Citrus juicer filter
29. Citrus cone
30. Juice extractor filter
31. Juice extractor lid
32. Juice extractor pusher

Part 3: Using your machine

Control Panel

After properly locking the security cover (2) in place, correctly locating the bowl (11) and locking the main lid (13), turn the operation button (4) to activate the unit from its off position.

For intermittent use, press onto "PULSE" button (5)

Food Processing

CAUTION : Make sure that the unit is unplugged from power source and operation button is on "OFF" before inserting or removing any attachments and before cleaning.

WARNING : Use extreme caution, blades are sharp.

Place the security cover (2) in its place (3). Make sure that the two

arrows face each other and the security cover (2) is securely locked before operating the appliance. Do not attempt to defeat the cover interlock mechanism.

Attention!

The food processing unit will not operate if the security cover is not locked in place. This must be done before the bowl is locked in place.

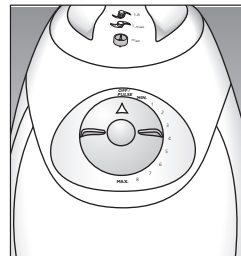


Figure 1

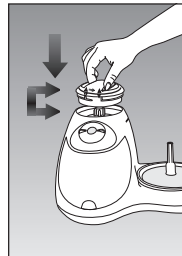


Figure 2

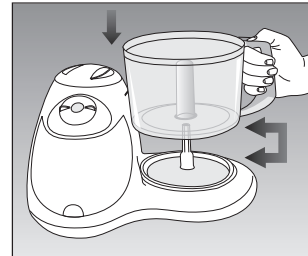


Figure 3

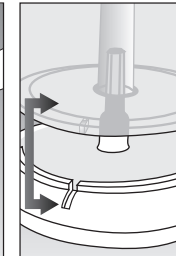


Figure 4

Place the bowl (11) on the motor shaft (6). (There is no need to turn it - it will lock in place by itself)
Place the chopping blade (23) on the shaft inside the bowl. (Figure 6)
Make sure that the chopping blade is correctly positioned in its place.
Place the ingredients to be processed in the bowl (11).

WARNING : Use extreme caution - Blades are sharp, handle carefully.

Always hold the chopping blade by the upper plastic part. After using the chopping blade, always take it out of the bowl (11) before removing the processed food. Always store the chopping blade with its protective cover on. Place the main lid (13) on the bowl and guide the nozzle on the lid into the safety lock opening in the motor block, (Figure 8) until you hear it snap in place. Turn the appliance on.

Keep hands and utensils away from the cutting blade while chopping food, to reduce the risk of severe injury to persons or damage to the food chopper. A scraper may be used, but must be used only when the food processor is not running. Never feed food by hand. Always use food pusher (14)
Do not leave the appliance unsupervised when it is operating.

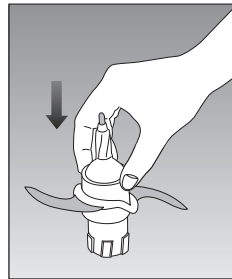


Figure 5

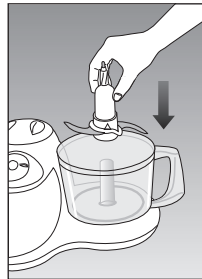


Figure 6



Figure 7

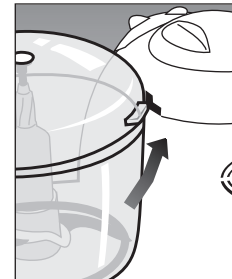


Figure 8

Processing Examples

The processing times indicated are approximate and also depend on the quality of the food to be

processed and the degree of fineness you require.

Food Processing

Product	Recommended Levels	Operation Times
Meat 700g.	Max	10 – 20 sec.
Onions 700g.	5-6	10 – 20 sec.
Nuts 600g.	8-Max	10– 20 sec.
Fish 700g.	1-8	10 – 20 sec.
Cheese 700g.	1-8	10 – 20 sec.
Liquids (soup) 700g.	1-8	20 sec.
Carrots 700g.	6-8	20 sec.
Bread 4 pieces	6-8	10 – 20 sec.
Apples 700g.	8-Max	10 – 20 sec.
Parsley Max 4 bundles	Max	10 sec.
Mayonnaise Max 4 cups/1 lt.	8-Max	20 sec.

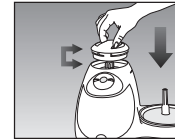


Figure 9

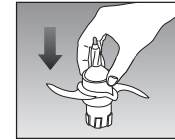


Figure 10



Figure 11



Figure 12

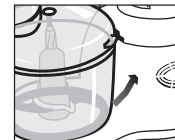


Figure 13



Figure 14

Dough Making

CAUTION : Make sure that the unit is unplugged from power source and operating button is on "OFF" before inserting or removing attachments

- Make sure the security cover (2) is securely locked in its place (3)
- Place the bowl on the motor shaft.

- Insert the dough kneader (25) on the shaft inside the bowl.
- Place ingredients in the bowl.
- Place the main lid (13) and lock it.
- Recommended operation speed level is MAX.
- Maximum capacity for processing dough is based on the mixture of 600 gr. of flour plus 400 gr. of water in order to obtain 1 kg. of dough.

When preparing knead - dough, do not operate the machine longer than 20 seconds. Afterwards wait at least two minutes before operating the machine again.

- For your safety, keep the pusher in its place while operating the appliance.

Whipping

CAUTION: Make sure that the unit is unplugged from power source and operating button is on "OFF" before inserting or removing attachments.

- Make sure the security cover (2) securely locked in its place (3).

- Place the bowl on the motor shaft.
- Attach the removable beater (27) to the whisk arm attachment (26).
- Place the whisk arm (26) into the bowl.
- Place the ingredients in the bowl.
- Place the main lid (13) and lock it.
- Recommended speed level for whipping is maximum.

- For your safety, the pusher must stay in its place while operating the appliance. Keep hands, hair, clothing as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to person, and/or damage to the appliance.

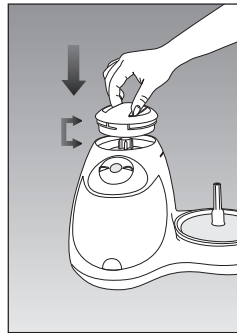


Figure 15

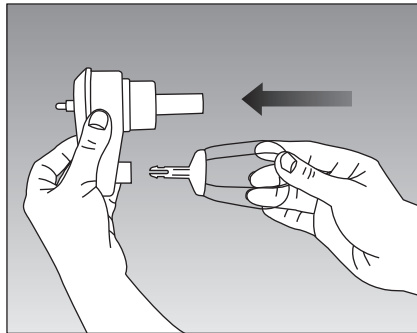


Figure 16

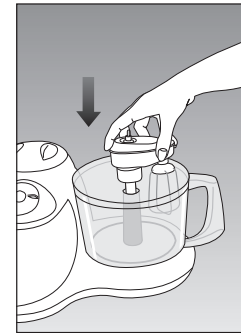


Figure 17

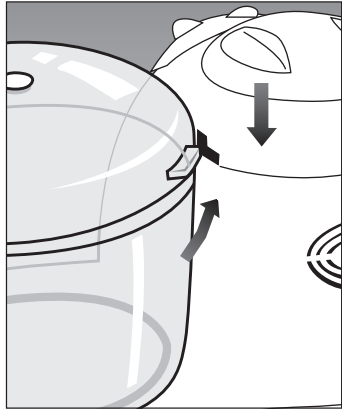


Figure 18

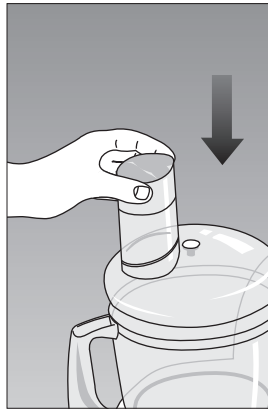


Figure 19

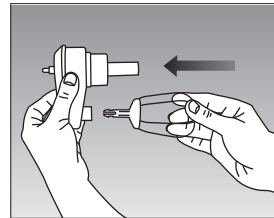


Figure 20

Attention!
Never use the whipping attachment for dough kneading. Do not immerse the whisk arm attachment into water. For cleaning, remove beaters (27) from the whisk arm by pulling it out. Replace the beaters after washing the beaters only.

Citrus Juicer

CAUTION : Always operate the juicer only at minimum speed (MIN)

CAUTION : Make sure that the unit is unplugged from power source and operating button is on "OFF" before inserting or removing attachments.

- Make sure the security cover (2) is securely locked in its place (3)
- Place the bowl on the motor shaft.
- Place the citrus juicer filter (28) on the bowl and lock it by turning it.
- Put on it the citrus corn (29)

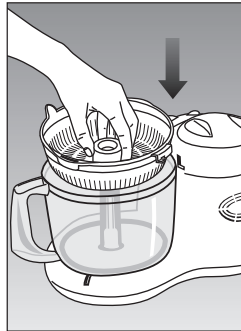


Figure 20

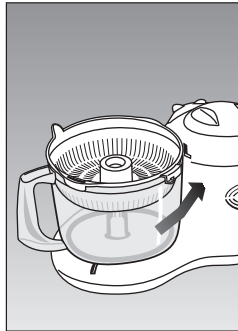


Figure 21

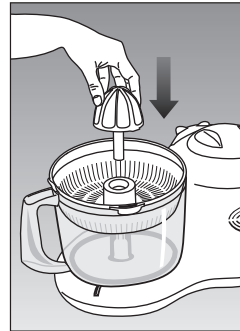


Figure 22

Continuous Slicer / Shredder

CAUTION : Make sure that the unit is unplugged from power source and operating button is on" "OFF" before inserting or removing attachments.

- Make sure security cover (2) is securely locked in its place (3).
- Place the bowl on the motor block.

WARNING : Use extreme caution - blades are sharp. Handle carefully.

- Place the blade of your choice on the blade - holder (17)
- Place the blade holder (17) onto the bowl (Figure 25).
- Place the main lid on the bowl and lock in place.
- For your safety, always use the pusher to press down the ingredients. Never feed food by hand. Moving parts: keep fingers out of discharge opening.
- Do not overload the bowl. In one operation, you can process maximum 1.5 kg. of food.

Processing Examples

- For thin slicing : Blade - A (20) - Recommended speed level is between 5-6 (Cheese)
- For thick slicing : Blade - B (21) - Recommended speed level is between 5-6 (Cabbage, carrots onions)
- For thin shredding : Blade - C (18) - Recommended speed level is between 5-6 (Carrots, cucumbers, cabbage)
- For thick shredding : Blade - D (19) - Recommended speed level is between 5-6 (lettuce, carrots, apples)
- For French fries : Disc - (22) - Recommended speed level is between 5-6 (Potatoes)

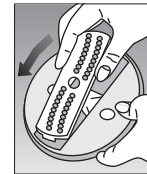


Figure 23

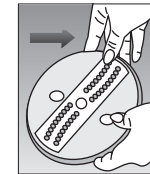


Figure 24

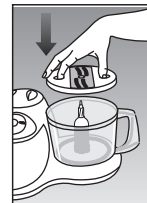


Figure 25



Figure 26

Blender

CAUTION : Make sure the unit is unplugged from power source and operating button is on "OFF" before inserting or removing attachments.

- First, remove the bowl (11) and main lid (13).
- Remove the security cover (2) (Security cover can be removed only after the main lid (13) is removed)
- Place the blender on its place.
- **WARNING :** Use extreme caution - blades are sharp. Handle carefully.
- Place the bowl without any attachments on, and place the main lid and lock it in place.

IMPORTANT : Blender will not operate when lid (13) is not locked in place. The bowl must be empty and without attachments when blender is used.

- Place the lids of the blender (9, 10)
- Recommended speed levels for blending are between 5-Max. For soft vegetables and fruits (e.g: banana), start with the low speed then increase according to your needs. For hard vegetables and fruits (e.g: carrots) always use the highest speed or Max. Do not load the blender with more than 300 gr. of hard vegetable in one time. Do not operate continuously more than 20 sec. in one time.
- You can crush 10 oz. of ice cubes in 15-20 sec. in the blender.

CAUTION : To prevent spilling, do not operate the blender with more than 1000 ml. of soft liquid (e.g: soup).

- Always operate the blender with lid in place.

- When blending hot liquids, remove the small lid (10)
- Avoid contact with moving parts at all times.
- Keep hands, hair, clothing, as well as spatulas and other utensils out of the container while blending, to reduce the risk of severe injury to persons of damage to the blender. A spatula may be used, but must be used only when the unit is not running.

To remove blender, you must first remove the main lid (13)

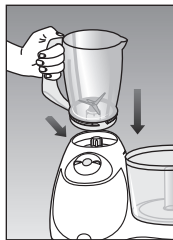


Figure 27



Figure 28

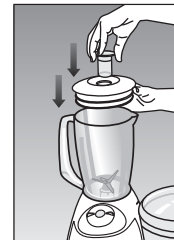


Figure 29

Juice Extractor

CAUTION : Make sure unit is unplugged from power source and operating button is on "OFF"

- Make sure the security cover lid is securely locked in its place.
- Place the bowl on the motor shaft.
- Place in the juice extractor filter (30)
- Place the juice extractor lid (31) and lock it.
- The recommended speed level is

MAX. for juice extracting.

- For your safety, always use the pusher to press down the ingredient.
- Always make sure juicer lid is locked securely in place before motor is turned on. Do not remove the juice extractor lid (31) while operating.
- Be sure to turn switch to "OFF" position after each use. Make sure the motor stops completely and unplug unit before disassembling.
- During use, turn "OFF" the appliance temporarily to clean the

pulp that remains in the filter, with the help of the spatula (16)

- Do not put your fingers or other objects into the juicer opening while it is in operation. If food becomes lodged in the opening, use food pusher (32) or another piece of fruit or vegetable to push it down. When this method of removing food lodged in the opening is not possible, turn the motor "OFF" and disassemble juicer to remove the remaining food.

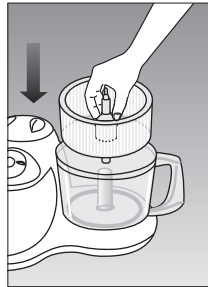


Figure 30



Figure 31



Figure 32

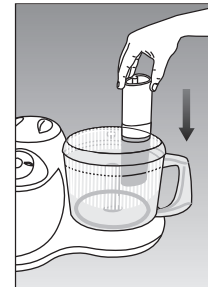


Figure 33



Part 4: Maintenance and Cleaning

CAUTION : Make sure the unit is unplugged from power and operating button is on "OFF" before cleaning.

- Never immerse the unit or cord or plug in water.
- Clean the motor block with a damp cloth only.

- Only the stainless steel blades can be washed in the dishwasher.
- All other parts can be cleaned in warm sudsy water using regular dishwashing liquid.

Cleaning the blender

- Fill with sudsy warm water.
- Place cover.
- Run blender at maximum speed for 30 seconds. Rinse at repeat if necessary.

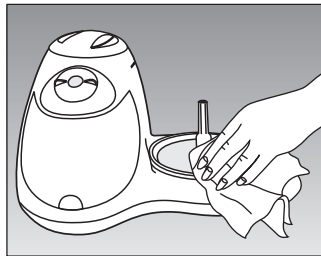


Figure 34



Figure 35

Part 5: Easy Storage Ideas



- 4 pcs. of slicing, shredding blades
- 1 pc of French fries cutting disc
- Blade holder
- Spindle

can be stored on the storage dome.(15) You can also place this storage basket onto the main lid (13) for more efficient space usage

- Spatula
Can be placed on the spatula storage area which is on the unit.



Figure 36

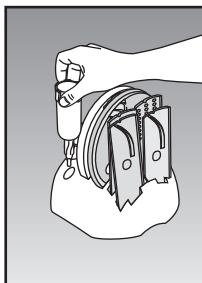


Figure 37

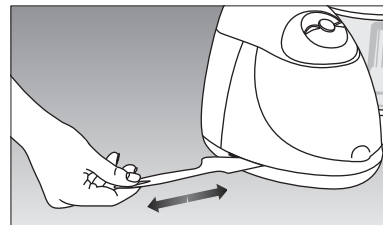


Figure 38

- Whisk arm
- Removable beater
- Chopping blade

can be stored on the storage compartment (7) which is on the main body.

- The power cord can be stored by pushing in to the inside of the main body.

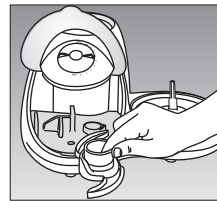


Figure 39

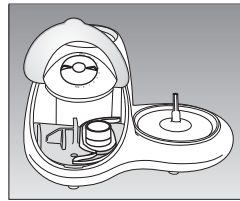


Figure 40

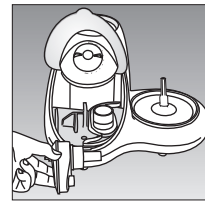


Figure 41

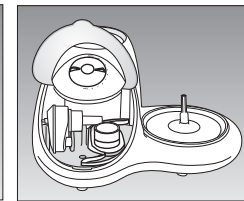


Figure 42

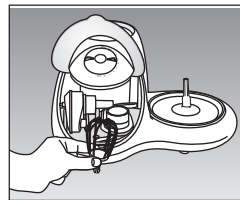


Figure 43

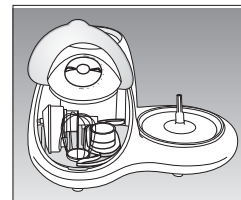


Figure 44

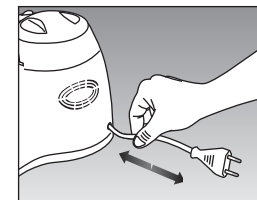


Figure 45