

kitchenpro

MAXIM[®]



USER MANUAL

ELECTRIC COFFEE & SPICE GRINDER

MODEL NO: CG603

Congratulations on the purchase of your new Kitchenpro by Maxim, Electric Coffee & Spice Grinder. Maxim recommends safety first. Please read this user instruction manual carefully before use and keep it handy for future reference.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed with due care and attention placed on these important user operation instructions. These instructions include the following:

Important – General Safety Precautions and Warnings

1. This appliance is intended for domestic household use, household qty's and indoor use only.
2. If used commercially – then a 90 day warranty only applies.
3. It should be used with **dry** ingredients and foods only. No liquids are to be used inside the appliance.
4. This appliance is for grinding use only. Do not misuse it or use it for any other purposes.
5. Always disconnect the appliance from the power supply if it is left unattended and before assembling, disassembling or cleaning
6. The appliance is not to be used 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.
7. Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its cord out of reach of children.
8. Make sure all components are correctly assembled before use.
9. Ensure close supervision when the appliance is used by or near children.
10. Always use the appliance only a flat solid kitchen bench top area and surface.
11. Switch off the appliance and disconnect from the power supply completely, before changing accessories or approaching parts that move in use.
12. Turn off and unplug the appliance before taking out any parts to clean.
13. Do not hold the motor part under running water or immerse the unit entirely in water.
14. Do not use the appliance when the power cord, the plug or any other components/attachments are damaged.
15. Never remove the transparent lid while the blades are rotating.
16. Do not use any attachments or components made by any other manufacturers.
17. Do not modify the appliance or attempt to lengthen the power cord.
18. If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.
19. Do not use the appliance outdoors or for any other purposes other than listed in this user manual.
20. All the components are only suitable for use with this specific appliance and must not be used for other purposes.
21. Do not pull the power cord or tie the power cord in such a way that sharp angles are present which may damage the cord or plug or its connection with the appliance.
22. Do not put the appliance near high-temperature areas such as an oven hotplates, oven elements or gas hobs etc.
23. Do not attempt to change any components while the appliance is in use.
24. Do not attempt to disassemble any internal components or parts. This should only be done by an authorized repair technician.
25. The use of attachments which are not recommended or sold by the appliance manufacturer may cause a risk of injury to persons.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS:

- Due to the very high speed of the motor, NEVER RUN EMPTY or with solids.
- Never run more than 60 seconds at one time.
- Always unplug at the time of pouring and cleaning to avoid injury.

WARNING! RISK OF DAMAGE:

- **The maximum filling level for solid food is 350 ml. The maximum filling volume for liquids (e.g. cream) is 200 ml.**
- **The device is designed for a maximum operating time of 1 minute without interruption.** After this, the device must remain switched off until it has cooled down to room temperature.
- In order to avoid damage to the device, interrupt the mixing process immediately if the blade does not rotate or only rotates slowly. Pull out the mains plug and check whether there is something in the vessel blocking movement or whether the food is too tough. Also check whether the device is assembled correctly.
- **Do not operate the device when it is empty**, as this causes the motor to overheat and may result in it being damaged.
- Only use the original accessories.
- Do not use any abrasive cleaning agents.
- The device is fitted with a non-slip plastic base. Because furniture can be coated with a wide variety of varnishes and plastics and treated with various care products, the possibility cannot be excluded that some of these substances have ingredients that may attack and soften the plastic base. If necessary, place a non-slip mat under the device.

HOW TO USE YOUR GRINDER:

1. Ensure that the switch is off.
2. Take care not to overload the unit.
3. Always ensure when placing the lid on the main unit – that the lid is correctly aligned with the on/off switch component.
4. When in use, the top plastic lid must be closed tightly.
5. This Grinder will grind Coffee Beans, Peanuts, Pepper Beans, and Almonds etc only. Do not use with liquids in the appliance. Grinding Capacity – 70 grams (approximately).
6. These solids must contain no moisture.
7. To start grinding - place the lid on to the base unit and depress the on/off switch. To stop – simply release the on/off switch.
8. It is recommended to grind coffee beans immediately before brewing. After grinding your coffee, take off the lid and pour out the coffee grounds.
9. You should allow the machine to run for 30 to 45 seconds until solids are ground satisfactorily.
10. If used for over 45 seconds, but not exceeding 60 seconds at a time - give the machine 60 seconds rest before re-using.
11. Preparing food: **Use no more than the maximum filling level of 350 ml of solid dry food only.** Rinse or wash the food. Cut the food into small cubes (approx. 2-3 cm edge length). Remove the outer shell from nuts. The inner shell can be used if so desired, e.g. with almonds. Free herbs from their stems. Separate the bones from meat and remove skin.

PROCESSING TABLE:

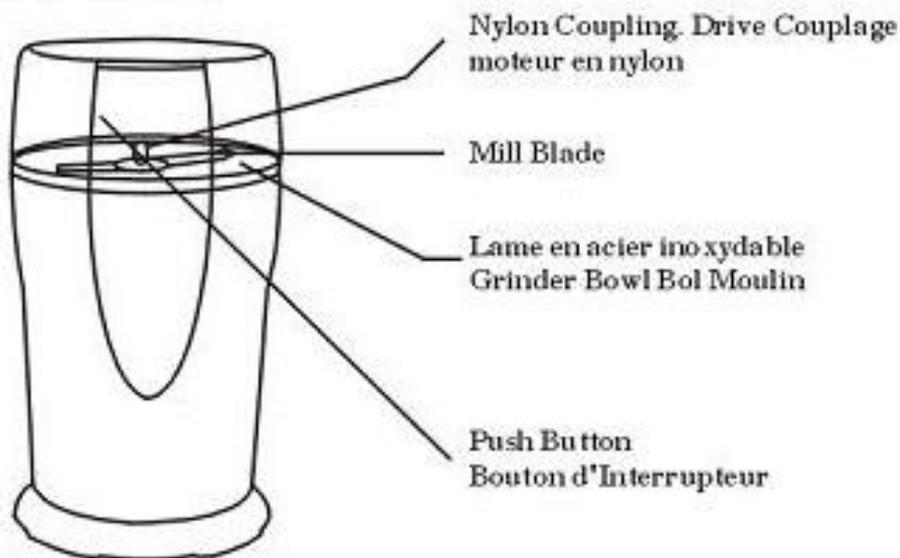
Ingredients	Recommended quantity	Recommended processing time / speed
Onions(quartered)	100 g	Pulse / TURBO
Garlic (whole cloves)	100 g	Pulse / TURBO
Walnuts	50 g	2 x 8 sec. TURBO
Almonds	50 g	1 x 10 sec. (coarse) 1 x 30 sec. (fine) TURBO
Cheese(e.g. Gouda, cold)	100 g	4 x 15 sec. TURBO
Salami	130 g	3 x 5 sec. TURBO
Diced lean beef (approx. 2 cm edge length)	250 g	3 x 12 sec. TURBO
Carrots	100 g	3 x 5 sec. normal
Dried fruit	130 g	4 x 15 sec. TURBO

NOTE: The processing times and speeds specified here are guidelines.

Depending on the quantities and consistency of the foods, the actual values may differ. Repeatedly check the results, depending on how small you want to chop the food. Work using short pulses (1 pulse: press for approx. 1 second).

CLEANING:

- Always unplug the unit before cleaning.
- The lid can be washed by hand. Do not clean in a dishwasher.
- The grinding area of the machine can be cleaned with a dry cloth or small brush.
- The motor unit can be wiped with a damp cloth only.
- NEVER immerse your grinder in water or use a wet cloth to clean it.



TROUBLE-SHOOTING:

If your device fails to function as required, please try this checklist first. Perhaps there is only a minor problem, and you can solve it yourself. **DANGER! Risk of electric shock!** Do not attempt to repair the device yourself under any circumstances.

Fault	Possible causes / Action
Not functioning	Has the device been connected to the power supply? Check the connection. Is the top edge of the working cover clean?
Blade insert does not rotate or only rotates with great difficulty	Switch off immediately, pull out mains plug 2 and check: Blockage in the vessel? Food too tough or too hard? Device not assembled correctly?
Vessel looks cloudy due to hard food	This is normal and does not affect the function.

CUSTOMER SERVICE:**Australian Customer Service**

GAF Control (Sales) Pty Ltd

P.O Box 19

Altona North Victoria 3025

Phone: 1300 659 489

Hours: 9am-5pm (EST) Mon-Fri

www.gafcontrol.com.au

*This product may vary slightly to the product illustrated due to ongoing product development.

WARRANTY

Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The above applies subject to the item not being accidentally dropped by the user-or being used for purposes other than the intended use - or being tampered with. GAF Control (Sales) Pty Ltd & Maxim Housewares guarantees the product for 12 months from date of purchase. Refunds or replacements at retail store level are under the guidance of the stores rules/regulations. In the event of requiring assistance, the retailer from whom you purchased the product should be your first port of call.

Supplier warranting this product:

**GAF Control (Sales) Pty Ltd & Maxim Housewares
441 Kororoit Creek Road, Altona,
Victoria, 3018, Australia.**

12 months warranty from date of purchase. 90 days warranty from date of purchase if used commercially. If your retailer has not validated your guarantee, then retain your purchase receipt. The guarantee does not cover accidental breakage or damage of your product or if it has been tampered with.

Product Model Number: CG603

Purchase Date: _____

Retailer: _____

Retailer Store Address: _____

Name of Purchaser: _____

Address: _____

Due to the Maxim policy of continual product development; specifications, colours and details of our products as listed or depicted in this user manual or on the product and its carton may differ slightly

Product: Made in China.

To view the full range of Maxim Housewares products, please go to our website.

www.gafcontrol.com.au

For additional consumer support – email us at:

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