



FOOD PROCESSOR

FP 3811



Instruction Manual



CONGRATULATIONS!

You are now the proud owner of Usha Food Processor.

Innovatively designed, using only the highest quality material and components, your

Usha Food Processor is designed for years of trouble free performance.

Please read this Instruction Manual carefully before using and keep it cautiously after reading for future reference.

For detailed demonstration ,kindly scan the QR code or visit us on WWW.USHACOOK.COM



Best Wishes

CONTENTS

KNOW YOUR USHA FOOD PROCESSOR

Parts Description 4-6

SAFETY PRECAUTION

Safety Precautions 6-7

ASSEMBLING THE FOOD PROCESSOR

Food Processor Bowl Assembly..... 7-8

OPERATING YOUR USHA FOOD PROCESSOR

Installation 9-16

Technical Specifications 16

CLEANING AND MAINTENANCE

Maintenance 17

Trouble Shooting 17

Warranty Card 18

Notes 19

SECTION 1

KNOW YOUR USHA FOOD PROCESSOR:



BUILT IN DRAWER



MAIN UNIT



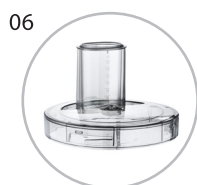
PROCESSING BOWL



DETACHABLE DRIVING
SHAFT/SPINDLE



DISC HOLDER



TOP LID



PUSHER



KNEADING/
DOUGHING BLADE



CHOPPER BLADE



SLICING DISC



SHREDDING DISC



GRATING DISC



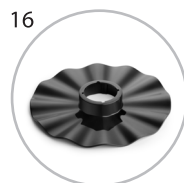
SPATULA



BLENDER JAR



BLENDER JAR
COVER



WHISKER /EMULSIFIER

17



MULTIPURPOSE JAR
& LID

18

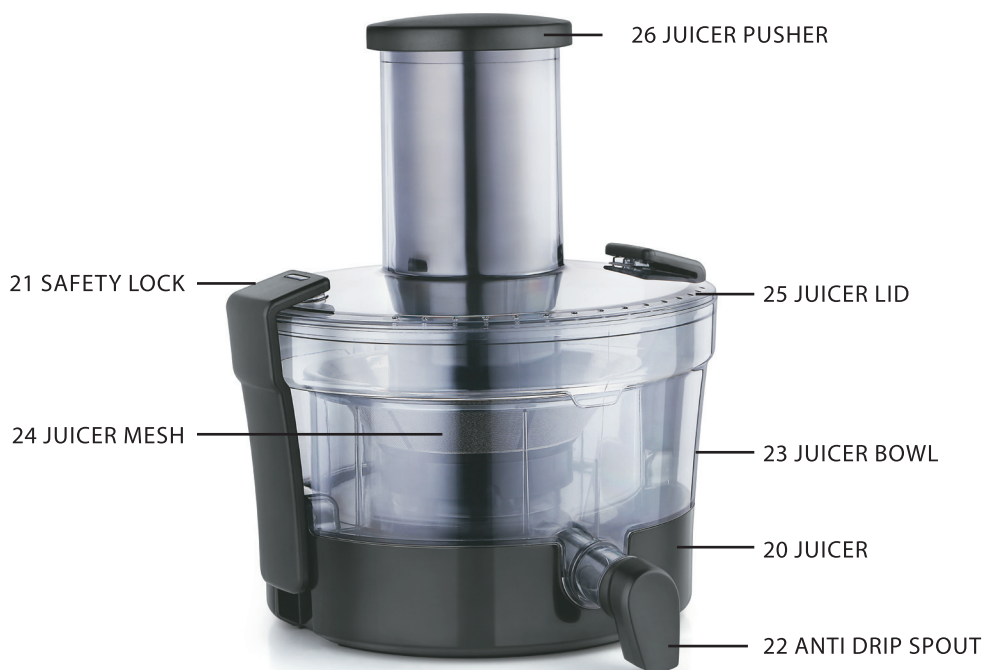


CHUTNEY JAR
& LID

19



CITRUS JUICER
& HEAD



CENTRIFUGAL JUICER

Note : Parts illustrated in the manual are indicative only, parts provided with the product may differ with illustration.

Using the Inbuilt Storage space

Your food processor comes with built in storage drawer to safely preserve the processing blades.

Place the Stainless steel blades inside the drawer until your next use.



SECTION 2 SAFETY PRECAUTION

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTION MUST ALWAYS BE FOLLOWED:

1. Carefully read all instructions before operating and save for future reference.
2. This appliance is for normal household use only.
3. 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.
4. Young children must be supervised to ensure that they do not play with the appliance.
5. If the supply cord is damaged, it must be replaced before further use by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. This appliance includes a safety switch which prevents operation unless the accessories are securely installed.
7. The temperature of accessible surfaces may be high when the appliance is operating.
8. To protect against risk of electric shock, fire or personal injury, do not immerse power cord, plug or motor base in water or any form of liquid.

9. Unplug when it is not in use and before cleaning.
10. Do not immerse Motor Base in water, neither rinse it under tap water.
11. Do not push food with fingers, or other objects (like knives), always use the enclosed pusher for feeding food.
12. Be extremely careful when handling blades and inserts, especially while assembling and disassembling, and cleaning after use. Blades are very sharp.
13. Do not let power cord hang over the edge of a table or counter, or touch any hot surface
14. Do not place the appliance near a gas outlet, electric burner, or heated oven.
15. Please wait till all the components stop running before unplugging the power cord and taking off the processing bowl.
16. Ensure the capacities shown in the Specifications section are not exceeded.
17. Always use a reliable earthed power supply to operate the appliance.
18. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

SECTION 3 ASSEMBLING THE FOOD PROCESSOR

BEFORE USING YOUR FOOD PROCESSOR FOR THE FIRST TIME, WASH ALL PARTS AND ACCESSORIES EITHER BY HAND OR IN THE DISHWASHER (SEE “CLEANING THE FOOD PROCESSOR” SECTION).

FOOD PROCESSOR BOWL ASSEMBLY (NO 3)

1. Place the Food Processor on a dry, level countertop with the controls facing forward. Do not plug in the Food Processor until it is completely assembled.
2. Position the processing bowl(3) onto motor base, turn clockwise to make it fixed firmly.
3. Fit the detachable drive shaft onto the rotor inside the bowl – push down lightly to ensure the drive shaft is fully engaged.



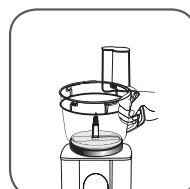
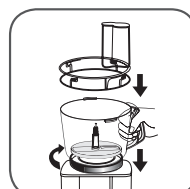
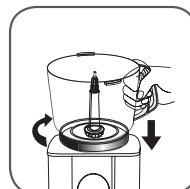
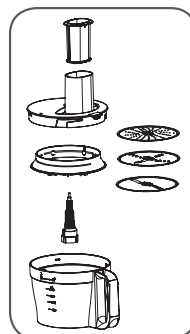
4. Open the built in drawer(1) of motor base and take the blade you want. For example, when using the chopper blade(9) or dough blade(8), just seat it in detachable driving shaft(4).

NOTE: WHEN USING SLICING, SHREDDING OR GRATING BLADE, PLEASE FIX IT ON DISC HOLDER(5) FIRST, THEN SEAT THE BLADE DISC(10, 11, 12) IN DETACHABLE DRIVING SHAFT(4). ATTENTION; ONLY ONE BLADE CAN BE USED EVERY TIME.

5. Put the food into the processing bowl(3) and then close the top lid(6) while using the chopper blade(9) or kneading blade(8). When using slicing, shredding or grating disc, make sure to lock the top lid(6) first, ingredients should be filled through feed chute after the machine is ready.

6. Lock the top lid(6), the safety lock is active now.

NOTE: THE SWITCH SHOULD BE IN 0 SPEED; CONNECT THE PLUG WITH SOCKET, USING PULSE FUNCTION TO CONFIRM WHETHER THE MACHINE IS ASSEMBLED WELL. IF THERE IS ANYTHING ABNORMAL, UNPLUG THE MACHINE AND RE-ASSEMBLE IT AS ABOVE.



SECTION 4 OPERATING YOUR USHA FOOD PROCESSOR

Before First use:

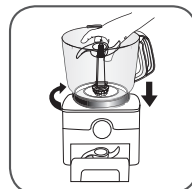
Before using your Food Processor for the first time, wash all parts and accessories either by hand or in the dishwasher (see "Cleaning the Food Processor" section).

NOTE: THIS APPLIANCE IS EQUIPPED WITH A PROTECTIVE DEVICE AGAINST HIGH TEMPERATURE. IF THE TEMPERATURE BECOMES TOO HIGH, THE UNIT WILL TURN OFF AUTOMATICALLY AND RESUME OPERATION AFTER THE MOTOR HAS COOLED DOWN SUFFICIENTLY (AFTER ABOUT 30 MINUTES).

KNEADING BLADE ASSEMBLY AND APPLICATION (NO 8)

Place the Spindle inside the processing bowl.

- Select the Kneading Blade and put it into the food processor. Latch the lid and the bowl onto the processor, enabling the machine to operate.



Suggested quantity for kneading dough application

Indicative volume per one batch :

Ingredient	Volume
Flour & soft cheese	≤400g

Tips and warning:

The ratio of flour to water while doughing is 1:0.6, means 100g flour needs 60g water to make best effect; The standard of processing time is within 30sec, that's because the flour will become sticky and stick to the blade adapter if the time lasts too long. Then it will make the machine shake, and work abnormally.

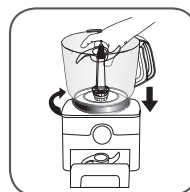
CHOPPING BLADE ASSEMBLY AND APPLICATION (NO 9)

- Place the Spindle inside the processing bowl.
- Select the Chopping Blade and put it into the food processor. Latch the lid and the bowl onto the processor, enabling the machine to operate.
- Standard processing time may vary from 20sec to 30sec

Suggested quantity for chopping blade application

Indicative volume per one batch :

Ingredient	Volume
Chocolate	≤200g
Cheese	≤350g
Meat	≤800g
Vegetable & Spice	100~150g
Fruit	300~500g
Onion	≤800g



SLICING AND SHREDDING DISC ASSEMBLY AND APPLICATION (NO 10-11)

Choose the blade disc according to ingredients and the shape you want. Put the blade disc you choose into the plastic disc holder(5), then seat it in the detachable driving shaft(4), close the processing top lid(6), making sure the safety switch is switched on.

Notes (Slicing and Shredding Disc):

- Once the processing is done, carefully take out all the attachments, and detach the bowl by turning anti clockwise.

NOTE : PLEASE INSERT THE INGREDIENTS SMOOTHLY INSIDE THE FEEDING TUBE. IT'S BETTER TO CHOP LARGE SHAPE INGREDIENTS INTO SMALLER ONE TO FIT THE FEED CHUTE SIZE. LOWER SPEED IS RECOMMENDED WHILE SLICING SOFT INGREDIENTS TO PREVENT IT FROM BECOMING PASTY.

Standard processing time is 1 minute.

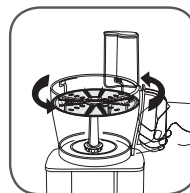


GRATING DISC ASSEMBLY AND APPLICATION (NO 12)

Follow the same procedure for installing shredding & slicing disc. Grating disc is used for softer ingredients, such as garlic, ginger etc. Insert garlic, or ginger into the feeding chute and switch on the machine, then use pusher to press ingredients downward.

Notes (Grating Disc):

- Once the processing is done, carefully take out all the attachments, and detach the bowl by turning anti clockwise.

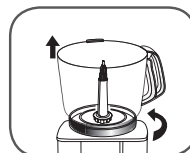
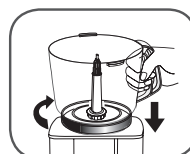


CITRUS JUICER ASSEMBLY AND APPLICATION (NO 19)

1. Position disc driver on motor base.
2. Position processing bowl into the disc driver and turn clockwise to seat firmly on motor base.
3. Place citrus juicing plate on the bowl and turn 30 degrees clockwise.

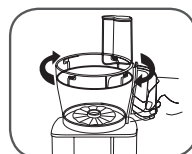
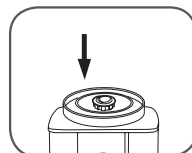
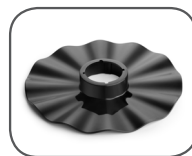
Notes (Citrus Juicer):

1. Lower speed should be chosen for citrus juicer
2. Once the processing is done, carefully take out all the attachments, and detach the bowl by turning anti clockwise.



WHISKER DISC ASSEMBLY AND APPLICATION (NO 16)

1. Position disc driver on motor base.
2. Position processing bowl into the disc driver and turn clockwise to seat firmly on motor base.
3. Place blade adaptor onto the disc driver.
4. Place Emulsifying/Whisker disc onto the blade adaptor.
5. Turn the Emulsifying/Whisker disc to the right position.
6. Place cover on bowl, turn clockwise until cover locks on bowl.
7. Place pusher into feeding chute



Notes (Whisker Disc):

1. Once the processing is done, carefully take out all the attachments, and detach the bowl by turning anti clockwise.

Tips during Usage

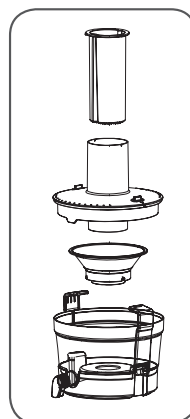
- To avoid damage to the blade or motor, do not process food that is so hard or firmly frozen that it cannot be pierced with the tip of a sharp knife. If a piece of hard food, such as a carrot, becomes wedged or stuck on the blade, stop the processor and remove the blade. Gently remove food from the blade.
- To capitalize on the speed of the processor, drop ingredients to be chopped through the feed tube while the processor is running.
- Different foods require varying degrees of pressure for best shredding and slicing results. In general, use light pressure for soft, delicate foods (strawberries, tomatoes, etc.), moderate pressure for medium foods (zucchini, potatoes, etc.), and firmer pressure for harder foods (carrots, apples, hard cheeses, partially frozen meats, etc.).
- Sometimes slender foods, such as carrots or celery, fall over in the feed tube, resulting in an uneven slice. To minimize this, cut food in several pieces and pack the feed tube with the food.

- When preparing a cake or cookie batter or quick bread, use the multipurpose blade to cream fat and sugar first. Add dry ingredients last. Place nuts and fruit on top of flour mixture to prevent overchopping. Process nuts and fruits, using short pulses, until blended with other ingredients. Do not overprocess.
- When shredded or sliced food piles up on one side of the bowl, stop the processor and redistribute the food using a spatula.
- A few larger pieces of food may remain on top of the disc after slicing or shredding. If desired, cut these by hand and add to mixture
- Use a spatula or other kitchen utensil to remove ingredients from the processing bowl.
- Organize processing tasks to minimize bowl cleanup. Process dry or firm ingredients before liquid ingredients.
- To clean ingredients from the multipurpose blade easily, just empty the work bowl, replace the lid, and pulse 1 to 2 seconds to spin the blade clean.
- After removing the work bowl cover, place it upside down on the counter. This will help keep the counter clean.

CENTRIFUGAL JUICE EXTRACTOR ASSEMBLY AND APPLICATION (NO 20-26)

Set the juicer attachment as the pictures above show.

1. Position the motor base on a dry and flat broad.
2. Turn the juicer base clockwise, make the juicer fix in the motor base firmly.
3. Set the juice beaker , juice mesh, juicer .
4. Buckle up the safety lock, the juice attachment is ready. The appliance only works when it has been set up correctly.
5. Please check that switch should be in "0" speed, plug in and use pulse 1-2 times as pre-blending. For abnormal situation, pull off the plug, re-install the machine following the steps above.



6. You can choose the suitable speed according to the hardness of the fruit, choose low speed for soft fruit and vegetable (like watermelon or cucumber), choose high speed for hard fruit and vegetable (like apple and carrot), the performance would be better. Set up the machine and choose the right speed, put the beaker under the juice spout, put the prepared fruit and vegetable into the feeding mouth and use the pusher to push down gently.

7. After juicing turn the switch to "0" speed, turn off the power, wait until the juice mesh stop working, turn to the opposite direction take the machine apart for cleaning.

NOTE:

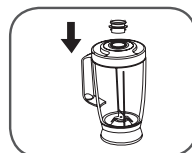
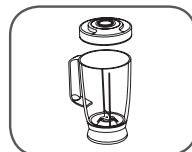
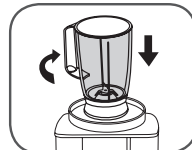
- A. Do not put your finger or other object into the feeding mouth while the machine is operating.
- B. For better performance, do not push too hard.
- C. Turn off the machine first if you want to clean the juicer.
- D. Do not use the machine constantly more for than 1 minute.
- E. Clean the juicer in time, otherwise it may cause blockage or the motor will stop working.
- F. After using, clean the juice mesh carefully (you can use professional brush to clean). Otherwise it may affect next time usage.

About choosing fruit and vegetable

- A. Use fresh fruit and vegetable because they are juicy, such as apple, carrot, pineapple, orange, watermelon, cucumber, celery, etc.
- B. Fruit and vegetable which are too soft or contain too much starch are not suitable for juicing, such as banana, papaya, figs, mango, etc.
- C. Most of the fruits and vegetables can be put into the juicer directly, no need to peel or remove the seed, except those with thick skin such as orange or pineapple. The seeds of orange should be removed too, because they will cause bitter taste to the juice.
- D. This machine is quite suitable for making apple juice, but the performance depends on the types of apple, so choose carefully when buying them. Fresh apple juice can easily turn brown, you can add a few drops of lemon juice to make it better.
- E. Drink the juice as soon as possible, the taste and nutrition could be affected after exposed to the air for some time.

BLENDER JAR ASSEMBLY AND APPLICATION (NO 14-15)

Standard processing time is 1 minute. Prepare the ingredients and put them in the blender jar (14), mount the blender jar cover (15) well. Position the blender jar (14, 15) on motor base; turn clockwise to make it fixed firmly. That switch should be in "0" speed, plug in and use pulse 2-3 times as pre-blending. Then choose "1" or "2" speed for processing. During the operation, you can take out the small lid on blender jar cover (15) and add water or any other ingredients you want through the feeding hole. DO NOT open the blender jar cover(15) for adding ingredients during operation! Always add in some water when using the blender for ice crushing.



MULTIPURPOSE JAR ASSEMBLY AND APPLICATION (NO 17)

1. Make sure the blade base is fixed tightly.
2. Put food into the jar and cover it.
3. Put the SS jar onto motor base vertically, and then rotate the jar clockwise to fix it.

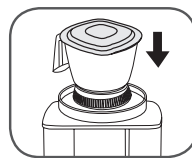
Notes (Multipurpose jar)

1. Take ingredients and put them into the jar, working capacity on suggestion: less than 2/3 of the full capacity.
2. Use "Pulse" 2 or 3 times at first, then choose the related speed to start the unit with running time 1 minute then rotate back to speed OFF on 3 minutes.
3. Disconnect the plug then clean and dry the blender jar after using.
4. Once the processing is done, carefully take out all the attachments, and detach the jar by turning anti clockwise.



5. Remove the jar cover. Pour the ingredients into cup.

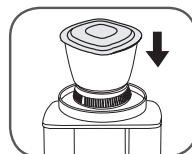
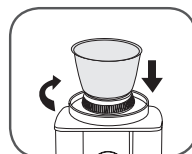
Food and ingredients recommend: rice, coffee beans, soya bean, peanut, herb.



Notes (Chutney jar)

1. Take ingredients and put them into the jar, working capacity on suggestion: less than 120g;
2. Use "Pulse" 2 or 3 times at first, then choose the related speed to start the unit with running time 1 minute then rotate back to speed OFF on 3 minutes.
3. Disconnect the plug then clean and dry the blender jar after using.
4. Once the processing is done, carefully take out all the attachments, and detach the jar by turning anti clockwise.
5. Remove the jar cover. Pour the ingredients into cup.

Food and ingredients suggested: Ginger, chili, garlic, Coconut.



TECHNICAL SPECIFICATION

Model: FP 3811

Voltage: 230V~50/60 Hz

Rated power: 1000W

Motor Type : Universal

Speed Control Switch : Rotary Type , 2 speed + pulse

Blender jar capacity: 1.8L

Processing bowl working capacity: 3.5L

*Due to continuous effort for product upgradation, specifications are subject to change without prior notice.

SECTION 5 **CLEANING AND MAINTENANCE**

1. Please unplug the power cord to protect from electric shock while cleaning the machine, do not immerse motor base and power cord it in water.
2. All removable accessories can be cleaned in water except motor base, dry the wet parts after cleaning.
3. For easy cleaning, you can put in some warm water and detergent and let it run for a while when cleaning blender jar.
4. Always place the machine in dry and flow place.
5. DO NOT use hard(solid) detergent to avoid scratch on product.
6. DO NOT operate the appliance for more than 1 minute at a stretch.
7. ONE minute ON and THREE minutes OFF, max. 5 circles, then turn off the machine and let it cool down to room temperature.

TROUBLE SHOOTING

Problem	Solution
Machine doesn't work.	Make sure that the bowl and lid are properly aligned and locked in place.
	Make sure power plug is plugged in properly.
	Check if the mains have tripped, or if there is a power outage.
Machine stops running suddenly.	Processing bowl may loosen during vigorous processing. Please re-install the bowl cover.
Motor is running, while components do not run.	Make sure the driving shaft is installed correctly.
Food Processor not shredding or slicing properly:	Make sure the raised-blade side of the disc is positioned face up on the common adapter.
	If using the adjustable slicing blade, make sure it is set to the correct thickness.
	Make sure ingredients are suitable for slicing or shredding. See "Tips for Great Results" section.

WARRANTY CARD

This appliance is warranted for 2 years on product and 5 years on motor against all manufacturing defects from the date of sale.

In the event of any complaint, please contact at Usha Care Toll Free No. 1800 1033 111.

THE WARRANTY IS VALID ONLY WHEN:

1. The appliance has been installed, used and maintained in accordance with the instruction manual.
2. The warranty card and cash memo duly signed by the authorized dealer are presented with the complaint.
3. The appliance has not been opened or tampered with, by any unauthorized person.

THIS WARRANTY DOES NOT APPLY FOR:

1. Damages due to chipping, peeling, plating and denting.
2. Breakage or damage to components made out of Bakelite, Urea, ABS, SAN and such plastic materials, rubber parts and cord.
3. Normal wear and tear of parts.
4. Damage resulting from accidents, mishandling or negligence on part of the customer.

Liability for consequential loss or damage is neither accepted nor implied.

S.NO:

CASH MEMO:

DATE:

DEALER'S NAME AND ADDRESS:

<hr/> <hr/> <hr/>

OWNER'S NAME & ADDRESS:

<hr/> <hr/> <hr/>

NOTES

[illegible]

To explore our range of
product and recipe log
on to www.usha.com
www.ushacook.com

USHA
COOK

USHA care™

Toll free

1800-1033-111

usha_care@ushainternational.com

USHA INTERNATIONAL LTD.

Plot No. 15, Institutional Area, Sector 32, Gurugram - 122 001, Haryana Tel : +91-124-4583100,
Fax : +91-124-4583200, E-mail : corporate@ushainternational.com
Regd. Office : Surya Kiran Building, 19 K. G. Marg, Delhi-110 001 CIN-U74210DL1935PLC007123
Tel : +91 11 23318114 Fax : +91 11 23318118



® Registered Trademark and Copyright of USHA INTERNATIONAL LTD.



® Registered Trademark of USHA INTERNATIONAL LTD.