

Instruction Manual

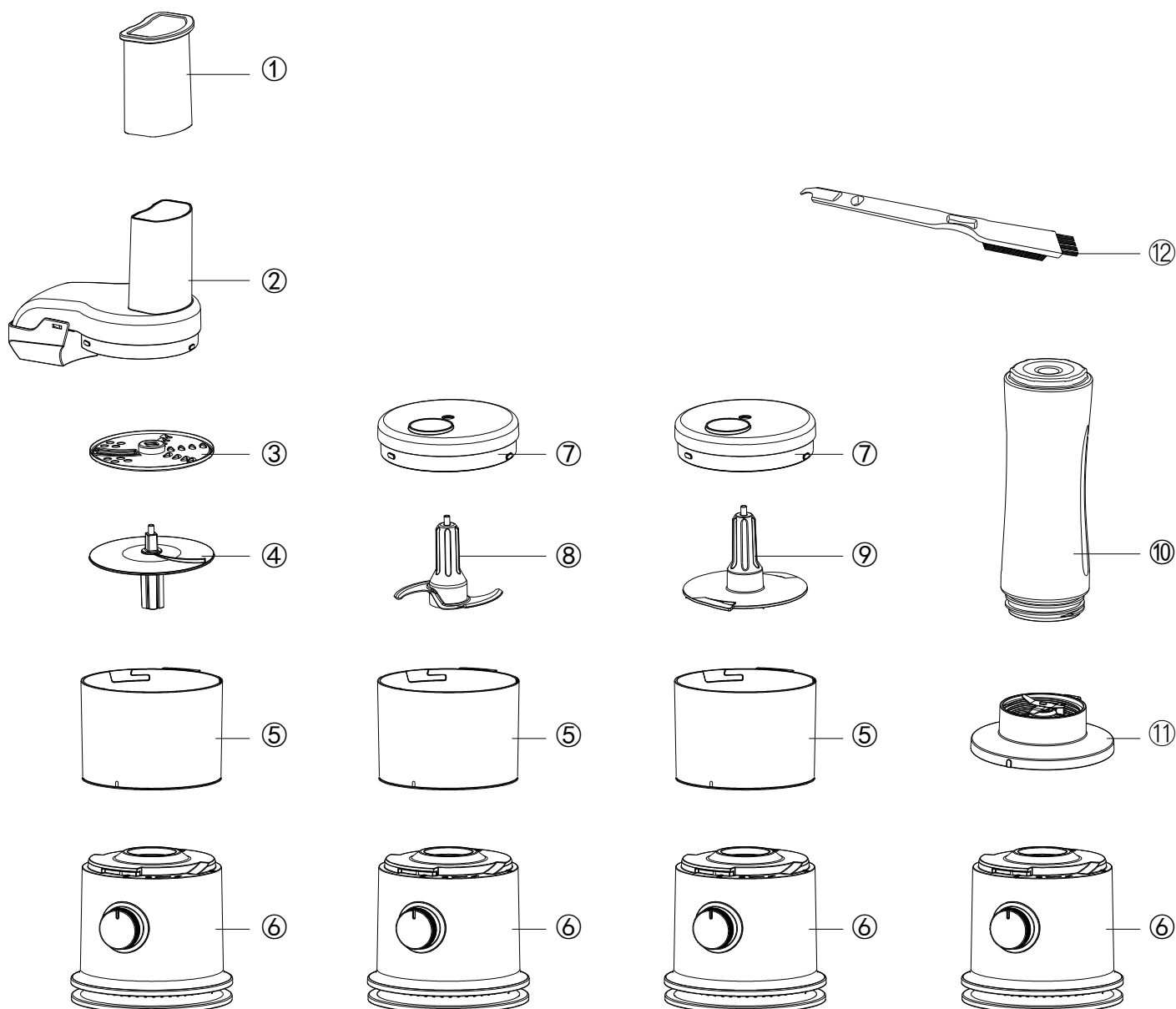
for PC803 Multifunctional Food Processor

Thank you for choosing our multifunctional food processor. Our team is committed to providing you with the best service. Please read this manual carefully before use to ensure correct, safe, and efficient operation.

I. Safety Instructions

1. Read this manual carefully before use and follow all instructions strictly.
2. This product is for ****household use only****, not for commercial purposes. Suitable for:
 - Kitchens, shops, offices, and other work environments
 - Hotels, motels, and other residential settings
3. Do not use the product outdoors.
4. Do not leave the appliance unattended while in operation.
5. Keep the appliance and power cord out of reach of children.
6. Do not use if the power cord, plug is damaged, or the appliance has been dropped, malfunctioned, or damaged. Send it to an authorized service center for inspection, repair, or adjustment.
7. Do not immerse the motor base, power cord, or plug in water or any other liquid to avoid electric shock.
8. Always unplug the appliance before assembling, disassembling, cleaning, or storing.
9. Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place the appliance on or near gas/electric stoves or heated ovens.
11. Use only accessories recommended by the manufacturer.
12. Do not use the appliance for anything other than its intended purpose.
13. Keep hands, hair, clothing, and utensils out of the feed chute during operation to prevent injury or damage.
14. Do not push food forcibly; use only the supplied pusher.
15. Do not operate continuously for more than 3 minutes. Allow a 10-minute cooling interval between uses.
16. Do not remove the lid until the blades have completely stopped.
17. Blades are sharp; use extreme care when assembling, disassembling, or cleaning.
18. Do not use if the cutting blades are damaged or worn.
19. 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 supervised and instructed by a responsible person for safety.
20. Supervise children to ensure they do not play with the appliance.
21. Do not process hard items such as ice, bones, coffee beans, or frozen food, as this may damage the blades.
22. Do not run the appliance empty.
23. Ensure the lid is fully locked before operation.
24. Do not use if the safety interlock system is faulty.
25. Do not store food in the container for a long time.
26. Do not use abrasive cleaners or steel wool to clean the appliance, as this may scratch the surface.
27. Do not use if the container is cracked or damaged.
28. Do not connect the appliance to an external timer or separate remote control system.

II. Main Parts



Main Parts

1. Pusher
2. Chopping Lid
3. Chopping Disc
4. Vegetable Sweeping Disc
5. Processing Bowl
6. Main Unit

7. Processing Lid
8. Meat Chopping Blade
9. Emulsifying Disc
10. Blending Bowl
11. Blending Blade Base
12. Brush

III. Technical Parameters

Model	Rated Voltage	Rated Frequency	Rated Power	Container Capacity	Electric Shock Protection
PC803	220–240V~	50Hz	400W	Approx. 500ml	Class II

IV. Operating Instructions

1. Pre-Use Information

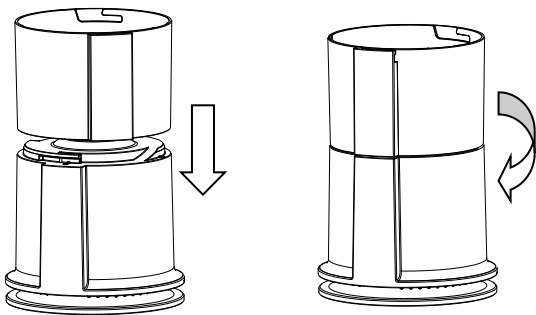
The power switch is rotary-type with settings: Pulse (P), Off (0), Low Speed (①), High Speed (②).

2. Preparation Before Use

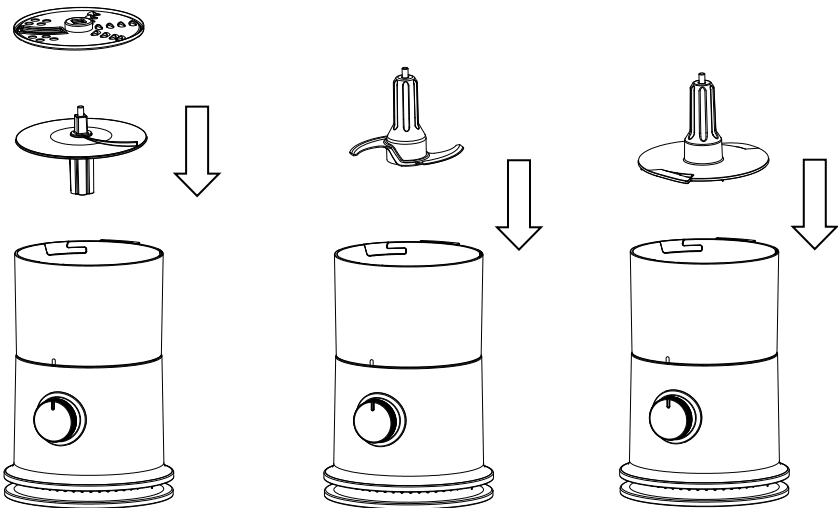
- (1) Wash all parts that come into direct contact with food.
- (2) Turn the switch to Off, assemble all parts correctly, then plug in the power.
- (3) Clean and maintain the appliance after each use according to the “Cleaning and Maintenance” section.
- (4) Assemble correctly following the assembly steps before first use.

3. Assembly Steps

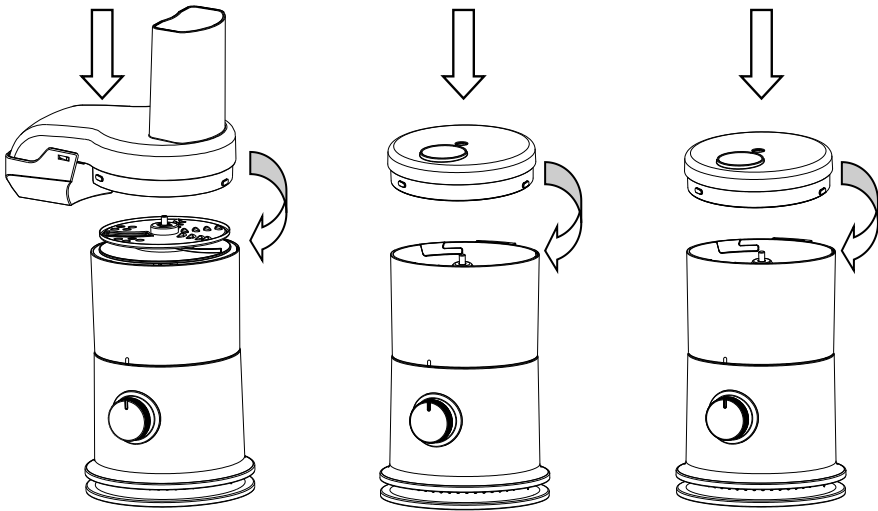
- (1) Place the motor base on a flat, stable surface.
- (2) Align the processing bowl with the motor base bayonet and twist clockwise to lock.



- (3) Install the desired blade/accessory onto the drive shaft inside the container, ensuring it is fully engaged.

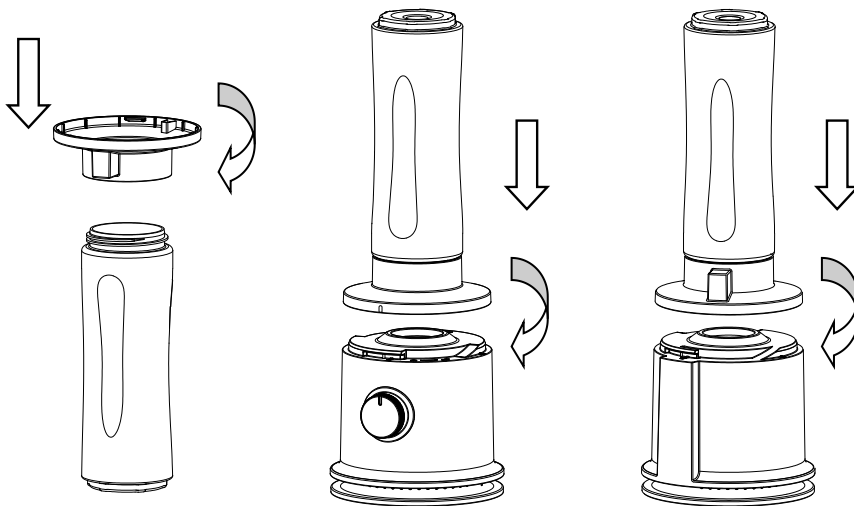


(4) Align the lid with the container bayonet and twist clockwise to lock; the safety interlock will engage, allowing operation.



(5) Insert the chopping plug into the feed chute.

(6) For mixing: Screw the mixing bowl onto the mixing blade base, then align the base with the motor base bayonet and twist clockwise to lock.



4. How to Use

Important: Read safety instructions before use.

(1) Food preparation: Wash and peel. For chopping: Cut food to fit the feed chute (max. diameter 6cm), remove pits and hard cores. For mixing: Cut food into pieces no larger than 2cm, remove pits and hard cores.

(2) Install the required cutting accessory and complete assembly.

(3) Plug the appliance into a suitable power outlet.

(4) Turn the knob to P, ①, or ② to start the motor.

(5) Place food into the feed chute and push gently with the pusher. **Do not use hands or other objects.**

(6) After use, turn the switch to 0 and unplug.

(7) Wait for all moving parts to stop completely before removing the lid and container.

(8) Empty the container and clean all parts after use.

Notes

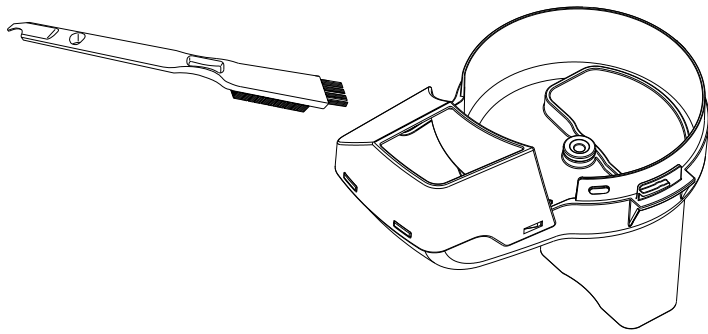
- Do not overload; process food in small batches.
- Do not operate continuously for more than 3 minutes; allow 10 minutes to cool between uses to prevent overheating.
- Do not process hard, frozen, or extremely tough foods (ice, bones, meat with bones, coffee beans) to avoid blade damage.
- For best results, use fresh, firm ingredients.

V. Accessory Applications

- **Slicing disc:** Slices vegetables (potato, carrot, cucumber), cheese, etc.
- **Shredding disc:** Shreds cabbage, potato, carrot, cheese, etc.
- **Blending blade:** Blends various fruits, **ice cubes**, etc.
- **Emulsifying disc:** Whips egg whites, cream, **Mayonnaise (Low Speed Operation)**, etc.
- **Meat chopping blade:** Cuts meat into cubes or mince.

VI. Cleaning and Maintenance

1. Always unplug before cleaning accessories or wiping the main unit with a damp cloth to prevent electric shock.
2. The main unit cannot be rinsed with water; clean with a damp cloth.
3. Containers, lids, pushers, and cutting accessories: Wash with warm soapy water, rinse thoroughly, and dry completely. Do not use steel wool.
4. Cutting discs/blades: Extremely sharp—use caution. Clean residue with a brush, then wash and dry.
5. The inner surface of the chopping cup lid tends to trap food residue during use and is not easy to clean. You can use the brush we provide to rinse its surface with clean water.



6. All parts except the main unit and blending blade base are dishwasher safe, please keep the washing temperature below 70°C.
7. Reassemble dry parts after cleaning for next use.
8. Discoloration may occur depending on usage.
9. Use regularly. If stored for a long time, keep in a dry, ventilated place to prevent motor moisture damage.

VII. Troubleshooting

This product has a 1-year warranty . Defects due to manufacturing quality within one year of purchase will be repaired at authorized service centers upon presentation of the purchase receipt.

Symptom	Possible Causes	Solutions
Appliance will not start	1. Not plugged in 2. Container not locked properly 3. Faulty outlet	1. Plug in firmly 2. Check assembly and lock lid/container correctly 3. Test outlet with another device
Motor runs but blades do not turn	1. Cutting disc not installed correctly 2. Feed chute blocked	1. Unplug and reinstall cutting disc correctly 2. Unplug and carefully clear blockage
Uneven cutting	1. Wrong accessory 2. Uneven food pushing 3. Blades dull/damaged	1. Replace with correct disc 2. Push food evenly with pusher 3. Replace damaged blades
Motor overheats	1. Continuous operation too long 2. Overloaded	1. Unplug and cool for 30 minutes 2. Process in small batches, follow cooling intervals
Abnormal noise/vibration	1. Loose assembly 2. Foreign objects in container 3. Uneven food load	1. Unplug and retighten all parts 2. Remove foreign objects 3. Process food evenly

If problems persist, do not repair yourself. Contact an authorized service center.