

PORODO
LIFESTYLE



Porodo Lifestyle

Meat Chopper Food Processor

SKU: PD-LFST044

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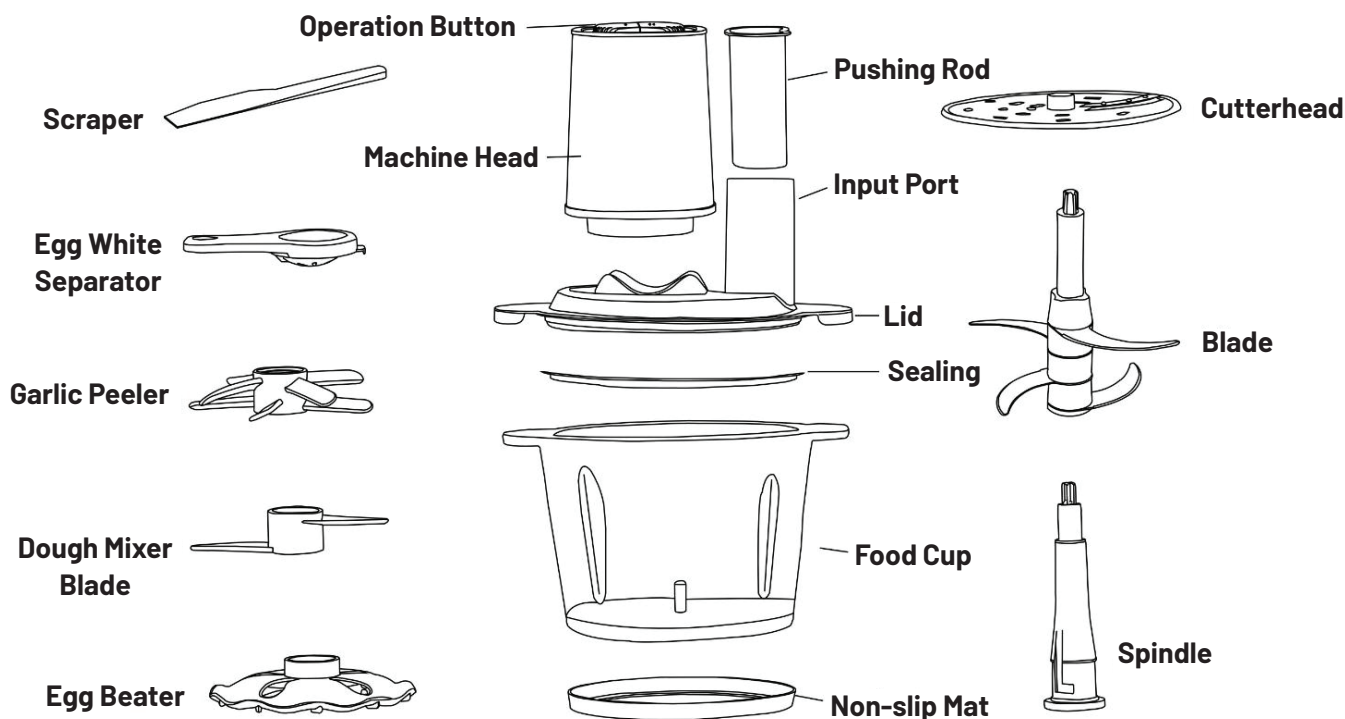
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Before using the product, please carefully read this User Manual to guarantee correct usage and keep it secure for future reference.

Precautions for Safe Use

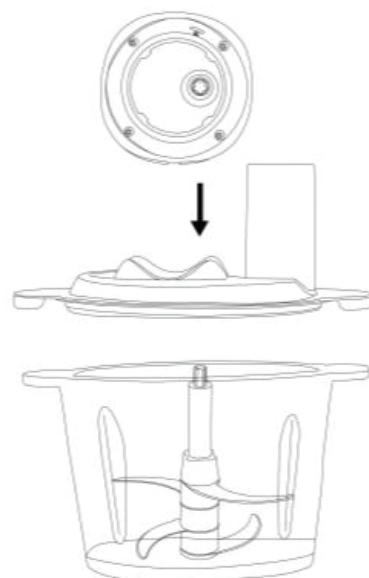
- 1.** Always disconnect the power before disassembling, assembling, or adjusting any parts of the product.
- 2.** Check the power cord and other parts for any damage before use. If damaged, stop using the product and contact a service center immediately. Do not attempt to repair it yourself.
- 3.** Ensure that the mincing knife is properly installed and can operate freely before adding ingredients.
- 4.** Do not operate the product without ingredients in the cup or if it is overloaded.
- 5.** Do not add ingredients exceeding the ambient temperature of $\pm 50^{\circ}\text{C}$ into the cup. Avoid using or sterilizing the product in the microwave to prevent the cup from breaking.
- 6.** This machine is not suitable for processing hard foods, such as coffee beans, dried soybeans, and similar ingredients.
- 7.** Operate the product according to the rated working time. Continuous operation should not exceed 15 seconds. If the desired effect is not achieved, release the button and allow the machine to cool for 10 to 20 seconds.
- 8.** Wait until the motor and blade stop rotating, ensure the power is off, and then remove the motor.
- 9.** If the product stops working during operation, it is due to the motor's overheating protection. Turn off the power and allow it to cool for 30–20 minutes before using again.
- 10.** Do not submerge the motor in water or other liquids.
- 11.** Do not use corrosive liquids (such as gasoline) to clean the product.
- 12.** Do not place any parts of this product in the dishwasher.
- 13.** Store the machine in a location out of the reach of children. This product is not suitable for use by children or individuals with impaired limbs or mental disorders.
- 14.** This machine is for personal or family use only, not for commercial purposes.

Schematic View



Using the Chopper Function

1. Before using the product, thoroughly clean all parts that come into contact with food.
2. Connect the power, then press the button to start. Release the button to stop the operation.
3. Remove tendons, bones, and skins from meat before processing.
4. Insert the mincing knife into the cup. Cut the ingredients into 1 to 2 cm pieces and place them in the cup.
5. For fruits and vegetables, add an appropriate amount of water, no more than half the cup's total volume. Overfilling may affect the crushing performance and the product's longevity.
6. Place the lid on the cup and align it properly. Ensure the stainless steel rotor of the motor base lines up with the knife shaft, then secure the lid firmly.
7. The product offers two speed settings: fast for meat and slow for fruits and



vegetables. Choose the speed based on the ingredients being processed.

- 8.** Turn on the power and gently press the button to start. It is recommended to use the pulsing operation 3 seconds of work, followed by 2 seconds of rest.
- 9.** Repeat this process at least 3 times before running the appliance continuously.
- 10.** Do not exceed the rated working time to preserve the product's lifespan.
- 11.** Once processing is complete, disconnect the power, remove the motor, and open the lid. Use a spatula or chopsticks to remove any remaining ingredients from the mincing knife.
- 12.** If ingredients stick to the cup, disconnect the power first. Then, use a scraper or chopsticks to dislodge the ingredients before processing again.
- 13.** The product is not designed for dry grinding hard ingredients such as soybeans, rice, or other similar items.
- 14.** If the product shakes due to unevenly distributed ingredients, stop the operation and redistribute the ingredients evenly.
- 15.** If the desired result is not achieved within 15 seconds, release the button and wait 10 to 20 seconds before continuing. This will help extend the product's lifespan.

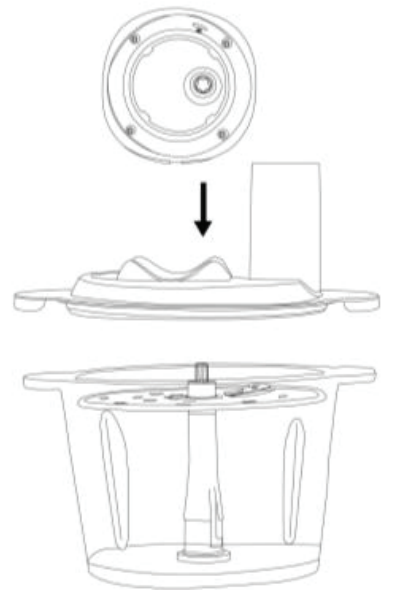
Using the Slicing Function

1. For shredding and slicing, insert the cutterhead onto the spindle. For slicing, ensure the blade of the cutterhead faces upwards; for shredding, the protrusion should face upwards. Then, attach the spindle to the stainless steel fixed shaft.

2. Place the lid on the machine and align it properly. Ensure the stainless steel rotor of the motor base aligns with the knife shaft. Secure the lid, making sure it is fully seated and fastened.

3. Peel and cut the ingredients into appropriate sizes so they can easily fit into the feeding port.

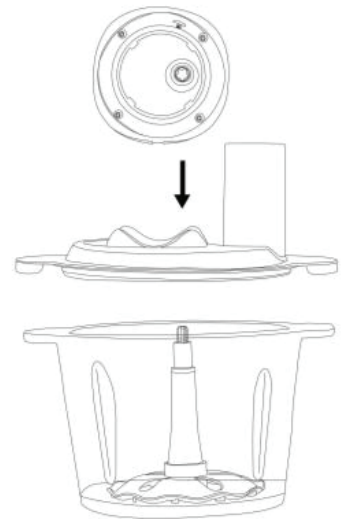
4. Connect the power, then insert the ingredients into the feeding port. Start on slow speed and use the push rod to gently press the food down to slice or shred it.



5. If cutting is not completed within 30 seconds, release the power switch and wait 30 seconds before continuing. This will help prolong the product's lifespan.
6. Once processing is complete, disconnect the power and wait for the cutterhead to stop rotating. Remove the machine head, open the transparent cover, and use a scraper to remove any remaining ingredients.

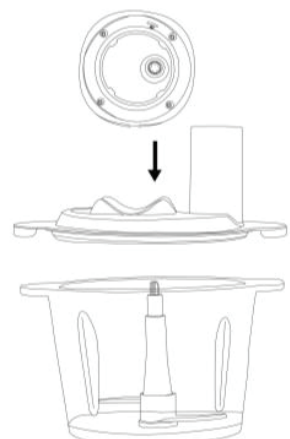
Using the Egg Beating Function

1. Place the egg beater vertically onto the spindle, rotate it counterclockwise, and then attach the spindle to the stainless steel fixed shaft.
2. Add 8 to 24 eggs. If necessary, use an egg white separator to remove the yolk, and add an appropriate amount of sugar. Place the lid on the machine and align it correctly.
3. Ensure that the stainless steel rotor of the motor base aligns with the knife shaft, then securely fasten the lid.
4. Connect the power, starting at slow speed. Once the machine operates normally, switch to fast speed for optimal results.
5. If the egg beating is not completed within 30 seconds, release the power switch and wait for 30 seconds before continuing. This helps prolong the product's lifespan.
6. After the process is complete, disconnect the power supply and wait for the spindle to stop rotating. Remove the machine head, open the transparent cover, and take out the ingredients.



Using the Peeling Function

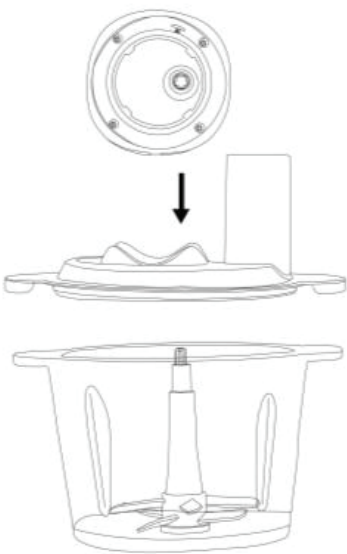
1. Attach the garlic peeler component vertically to the bottom of the spindle, then insert the spindle onto the stainless steel fixed shaft.
2. Add garlic cloves to the machine. Place the lid on and align it correctly. Ensure the stainless steel rotor



- of the motor base aligns with the knife shaft, then securely fasten the lid.
3. Connect the power and start at slow speed.
 4. If the peeling is not completed within 30 seconds, release the power switch and wait 30 seconds before continuing. This will help extend the product's lifespan.
 5. After processing, disconnect the power supply and wait for the spindle to stop rotating. Remove the machine head, open the transparent cover, and take out the peeled ingredients.

Using the Dough Blending Function

1. Attach the dough maker knife vertically to the spindle, rotate it counterclockwise, and then insert the spindle onto the stainless steel fixed shaft.
2. Add no more than 250 grams of flour and an appropriate amount of water. Place the lid on and align it correctly.
3. Ensure the stainless steel rotor of the motor base aligns with the knife shaft, then securely fasten the lid.
4. Connect the power and start at fast speed.
5. If the blending is not completed within 30 seconds, release the power switch and wait 30 seconds before continuing. This helps prolong the product's lifespan.
6. After processing is complete, disconnect the power supply and wait for the spindle to stop rotating. Remove the machine head, open the transparent cover, and take out the blended dough.



Operating Time Table

Food	Component	Notes	Stirring Frequency	Operation Time
Mutton	300g	Bone and skin should be removed, then cut into chunks.	3 times	5 to 10 seconds
Beef	300g	Bone and skin should be removed, then cut into chunks.	3 times	5 to 10 seconds

Garlic	250g	-	4 times	3 to 5 seconds
Chili	250g	Cut into 3cm pieces.	4 times	3 to 5 seconds
Carrot	250g	Cut into 2cm pieces.	4 times	3 to 5 seconds
Tomato	250g	Cut into 4 pieces.	2 times	3 to 5 seconds
Celery	250g	Cut into 3cm pieces.	4 times	3 to 5 seconds
Potato, Taro	250g	Cut into 2cm pieces.	4 times	3 to 5 seconds
Fruit	250g	Cut into 2cm pieces.	3 times	3 to 5 seconds
Fried peanut, Walnut meat, Nuts	200g	Remove the shell.	3 times	5 to 10 seconds
Bread crumb	2 slices	Use crisp bread.	2 times	3 to 5 seconds
Ham sausage	200g	Cut each root into 3 to 4 pieces.	1 time	5 to 10 seconds

Specifications

Rated Voltage	220-240V
Rated Frequency	50/60Hz
Rated Power	600W
Power Plug	UK 3-Pin Plug
Capacity	5L

Maintenance Guide

1. Before cleaning the product, ensure that the motor is removed and the power is disconnected.
2. Clean the product immediately after use.
3. When cleaning, rinse the cup body and accessories with water and wipe them dry.
4. The blades are very sharp, so to avoid injury, do not touch the blades directly with your hands.
5. The rinse water should be clear to ensure visibility of the blade during the cleaning process.
6. The motor surface can be wiped with a wet cloth. Do not submerge it in water or any other liquids.
7. Store the product in a dry place and protect it from direct ultraviolet radiation.
8. Before storing the product, ensure it is clean and dry.

Disposal

This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.



Warranty

Products that you buy directly from our **Porodo** website or shop come with a 24-month warranty.

When you buy **Porodo** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at **porodo.net/warranty** and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:
porodo.net/warranty

Contact Us

If you have any questions about this Privacy Policy, please contact us at:
info@porodo.net

Website: **porodo.net**

Service Support: **support@porodo.net**

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