### Panasonic<sup>®</sup>

#### **ORDER NO. PMMA151139CE**

# Service Manual

#### **Food Processor**

Model No. MK-F800

**Destination: Vietnam** 

Hong Kong Bangladesh

**Brunei** 

Fiji

Laos

Sri Lanka

Mongolia

Myanmar

Malaysia

**Singapore** 

China

Indonesia

**South Africa** 

UAE

**Egypt** 

Iraq

Iran

Jordan

Kazakhstan

Russia

Ukraine

**UAE** 

**Afghanistan** 

Kuwait

Nigeria

Oman, Pakistan, Qatar, Saudi Arabia, Sudan, Great Britain, Belgium, Denmark, France, Italy, Netherlands



#### **⚠ WARNING**

This service information is designed for experienced repair technicians only and is not designed for use by the general public. It does not contain warnings or cautions to advise non-technical individuals of potential dangers in attempting to service a product. Products powered by electricity should be serviced or repaired only by experienced professional technicians. Any attempt to service or repair the product or products dealt with in this service information by anyone else could result in serious injury or death.

#### IMPORTANT SAFETY NOTICE =

There are special components used in this equipment which are important for safety. These parts are marked by  $\triangle$  in the Schematic Diagrams, Circuit Board Diagrams, Exploded Views and Replacement Parts List. It is essential that these critical parts should be replaced with manufacturer's specified parts to prevent shock, fire or other hazards. Do not modify the original design without permission of manufacturer.

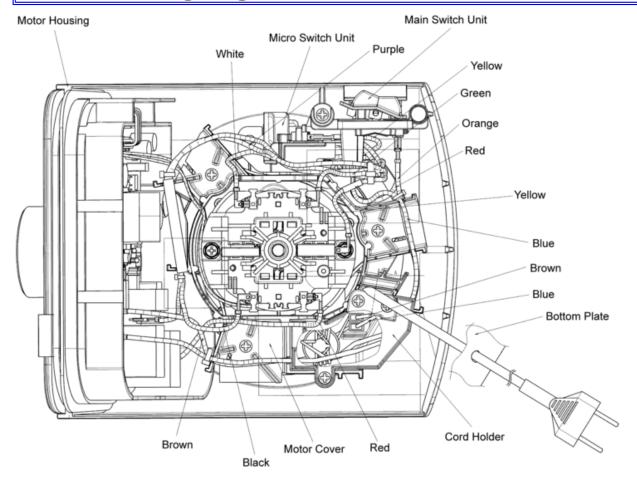
 $@ 2016 \ Panasonic \ Manufacturing \ Malaysia \ Berhad \ (6100-K). \ Unauthorized \ copying \ and \ distribution \ is \ a \ violation \ of \ law.$ 

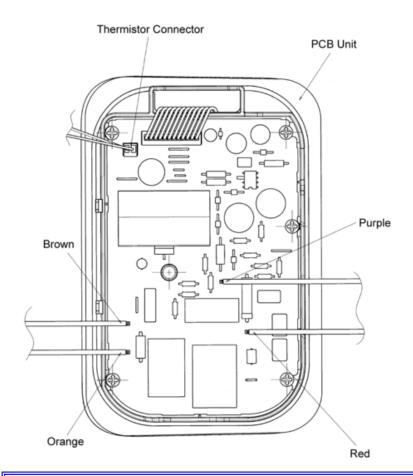
# 1 Specifications

Product No.	MK-F800			
Function	Food Processor Blender & Dry Mi			
Rated Voltage	220 V - 240 V			
Rated Frequency	50 Hz - 60 Hz			
Rated Power Consumption	180 W - 200 W			
Rated Time	2 minutes ON, 4 minutes OFF	Blender : 2 minutes ON, 2 minutes OFF Dry Mill : 1 minute ON, 2 minutes OFF		
Switch	Rotary Dial with Soft Touch Panel Switch			
Product Size (H x W x D)	H437 x W263 x D259 mm	Blender : H395 x W208 x D259 mm Dry Mill : H299 x W202 x D259 mm		
Product Weight	Approx. 4.3 kg	Blender : Approx. 4.0 kg Dry Mill : Approx. 3.8 kg		
Capacity	Container Capacity : 2.5 L Maximum working capacity : Solids=400 g Liquids=1.5 L	Blender : 1 L Dry Mill : 50 g (Coffee Beans)		
Attachment & Accessories	Knife Blade, Blade Stand, Slicing Blades (Thick & Thin), Shredding Blades (Coarse & Fine), French Fry Blade, Kneading Blade, Whipping Blade, Grating Blade, Citrus Press, Salad Drainer, Storage Case Unit	Blender Unit, Dry Mill Unit		
Common Accessories	Brush with Spatula			
Dishwasher Safe Items	Bowl and Bowl Cover			

# 2 Wiring Connection Diagram

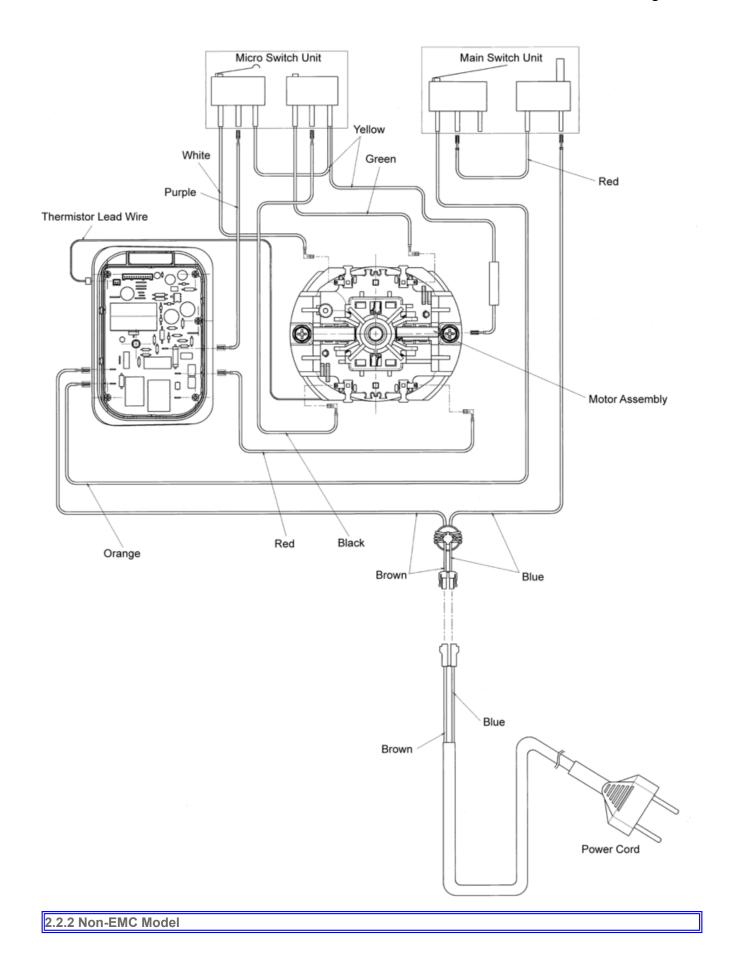
### 2.1 Actual Wiring Diagram

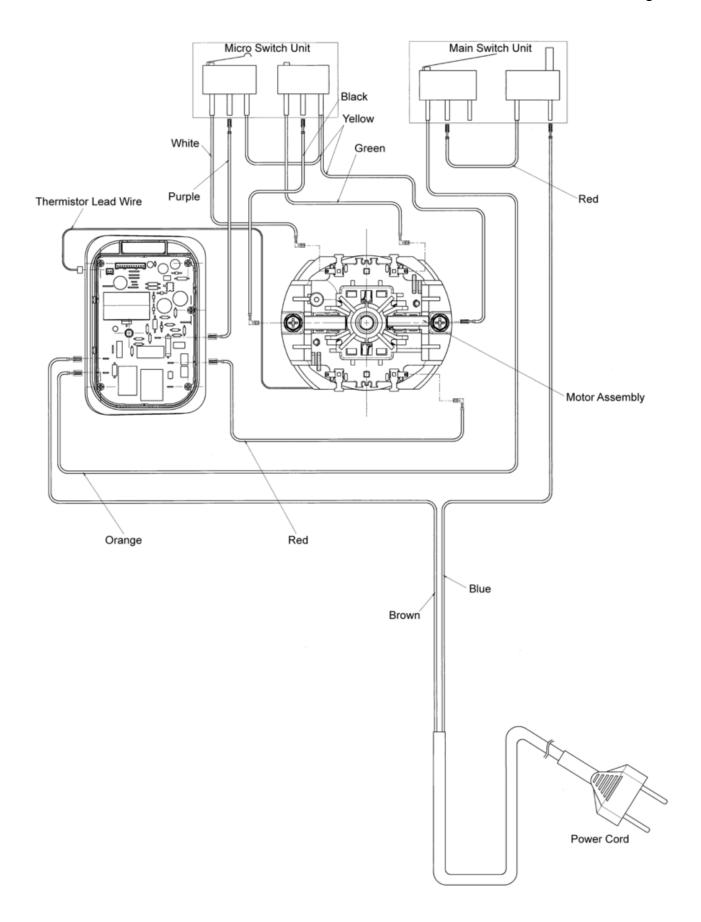




### 2.2 Wiring Connecting Diagrams

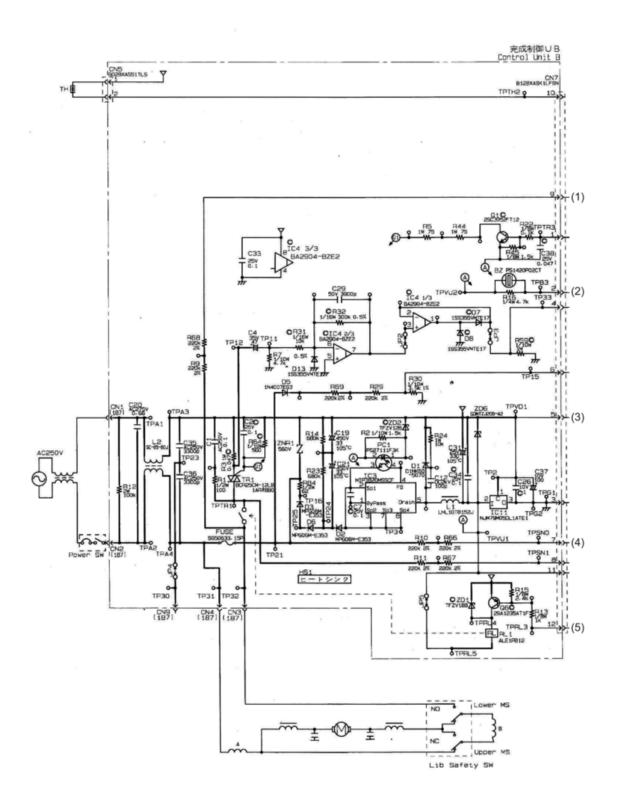
2.2.1 EMC Model



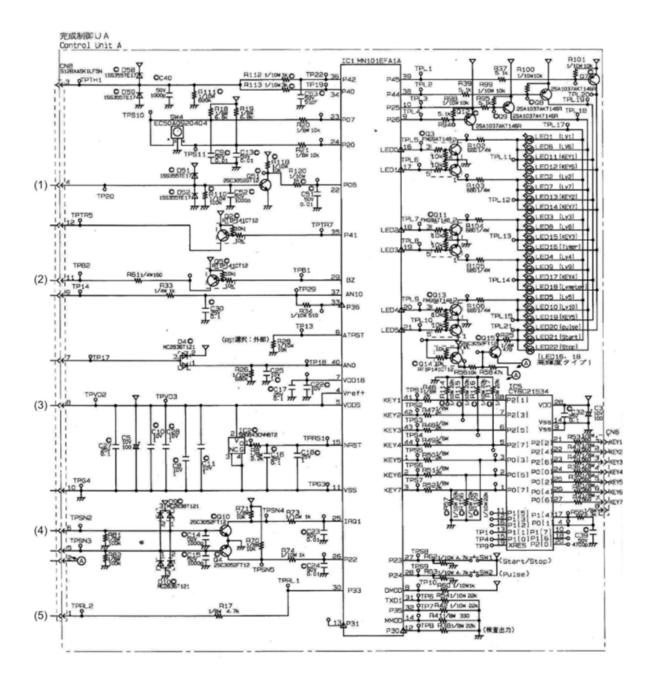


# 3 Schematic Diagram

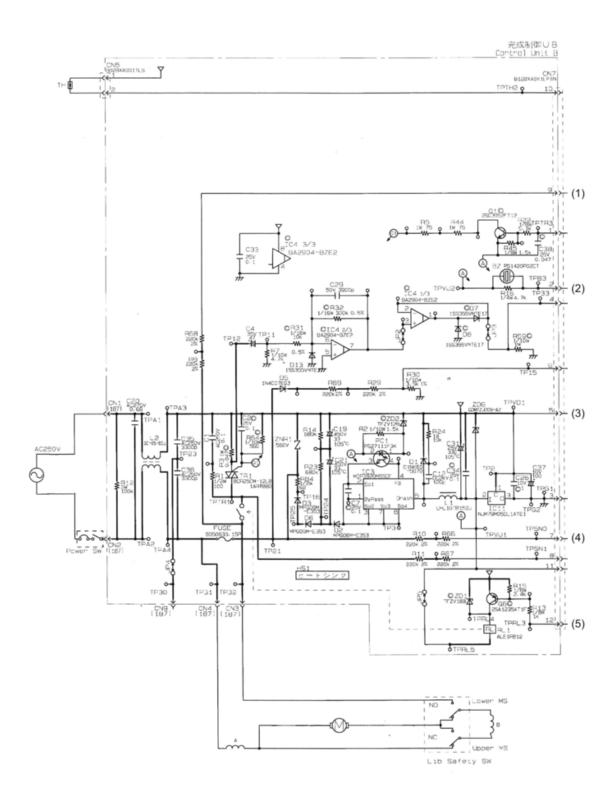
3.1 EMC Model (1/2)



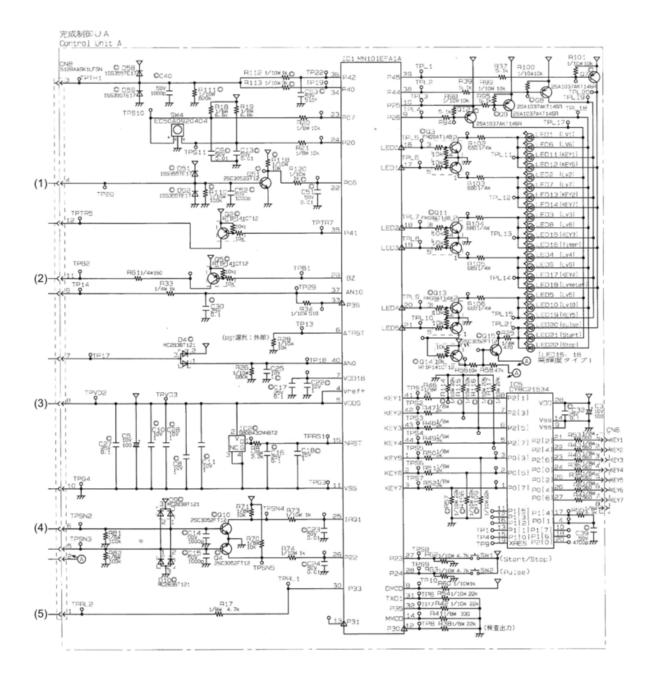
## 3.2 EMC Model (2/2)



3.3 Non-EMC Model (1/2)



### 3.4 Non-EMC Model (2/2)



# 4 Troubleshooting Guide

Please check the following points before arranging for service.

Problem		Cause and Action			
The appliance does not turn on.	$\triangleright$	<ul> <li>The plug is loose in the outlet.</li> <li>→ Plug in firmly into the outlet.</li> <li>The Power Switch has not been switched on.</li> <li>→ Turn on the Power Switch.</li> </ul>			
None of the Control Panel Functions can be selected.	$\triangleright$	<ul> <li>Gloves may cause insensitivity of the Control Panel.</li> <li>⇒ Select the functions with bare fingers.</li> <li>● Pressing the function at the wrong position.</li> <li>⇒ Press firmly on the illustration on the Control Panel.</li> <li>● The appliance is already operating.</li> <li>⇒ The functions cannot be changed when the appliance is operating. Stop the previous function before selecting a new one.</li> </ul>			
The appliance does not operate even when the function is started.	$\triangleright$	<ul> <li>The Bowl, Blender Unit or Dry Mill Unit is not properly locked onto the Motor Housing.</li> <li>Ensure that the triangle mark on the attachments are aligned with the rectangular mark on the Motor Housing.</li> <li>The Bowl Cover or Citrus Strainer is not fully locked onto the Bowl.</li> <li>Fully secure the Bowl Cover onto the Bowl.</li> <li>The ingredients are jammed.</li> <li>Remove the ingredients carefully and ensure that the amount used is as stated.</li> </ul>			
The selected function is canceled. (The Mode Indication L.E.D. starts blinking).	$\triangleright$	<ul> <li>The appliance was left idle for more than 10 seconds after selecting the function.</li> <li>Ensure that action is done after selecting the function within 10 seconds.</li> </ul>			
The appliance suddenly stops during operation.		<ul> <li>The circuit breaker protection is activated.</li> <li>Too much ingredients were inserted.</li> <li>Remove the excess ingredients and ensure that the amount used is as stated.</li> <li>Large chunks or hard ingredients were used.</li> <li>Ensure that the ingredients are cut into the stated sizes. Do not use hard ingredients such as frozen foods or highly dense solids.</li> <li>The safety lock was triggered.</li> <li>Abnormal vibration during operation may offset the safety lock engagement.</li> <li>Ensure that the ingredients used and the amount are as stated.</li> <li>Lock the Bowl Cover or Citrus Strainer onto the Bowl firmly and ensure that the Bowl, Blender Unit, or Dry Mill Unit is locked firmly onto the Motor Housing.</li> </ul>			

#### **Problem**

There is abnormal vibration and noise during operation.

The texture and consistency of the processed ingredients did not turn out well.

#### Cause and Action

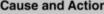
- The appliance is not placed on a clean and smooth surface.
  - → The Rubber Foot is only effective when placed on a clean, smooth and flat surface.
- The ingredients used for processing is either too much or too hard.
  - Ensure that the ingredients used are as stated, reduce the ingredients if it is over the stated amount.

#### Auto Menu

- The Auto Menu's default processing duration is meant for the stated maximum ingredient amounts. Any other ingredient amounts processed will affect the performance.
  - Increase the processing duration by adjusting the Rotary Dial and process till the desired texture and consistency.

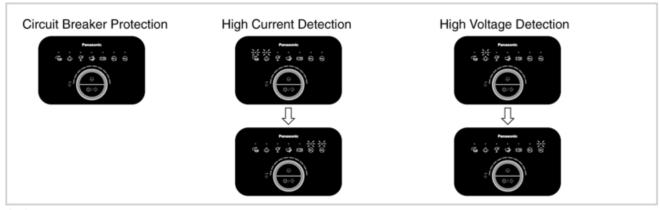
#### Manual Menu

- The maximum ingredient amount and processing duration are meant to serve as a guideline, lesser ingredient amount and different ingredients will affect the performance.
  - Process the ingredients with a suitable duration till the desired texture and consistency.



#### **Error Mode Indication**

1. Circuit Breaker Protection, High Current Detection and High Voltage Detection

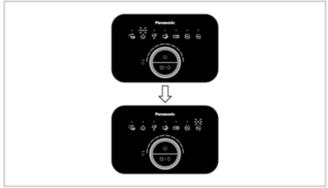


#### Action:

Turn off the Power Switch at the side of Motor Housing and resume operation.

Note: Error Mode Indication is shown if voltage above 280 V.

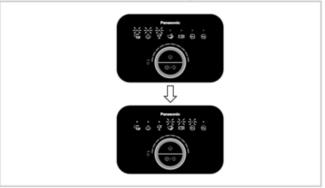
#### 2. Motor Overheat



Action:

Turn off the Power Switch and let the appliance to cool down (approx. 30 min).

3. The Bowl, Blender Unit or Dry Mill Unit is not properly locked onto the Motor Housing.



Action:

Reattach the part onto the Motor Housing in proper position. (Refer to page 11).

#### 4. Electronic component malfunction



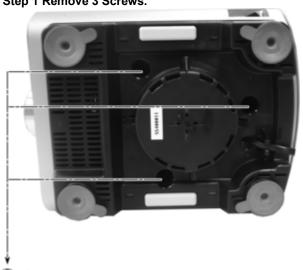
Action:

Please contact your nearest service center for repairing.

# 5 Disassembly and Assembly Instructions

### **5.1 Diassembly of Bottom Assembly**

Step 1 Remove 3 Screws.



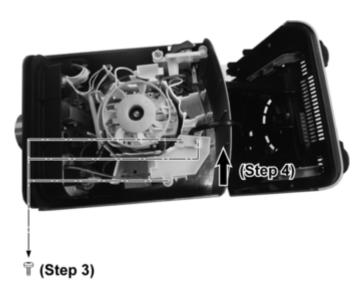
🕆 (Step 1)

Step 2 Pull up the Bottom Assembly.

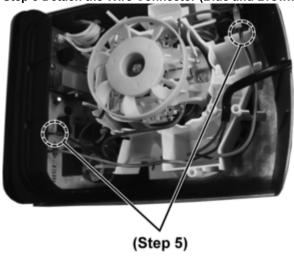


Step 3 Remove 3 Screws.

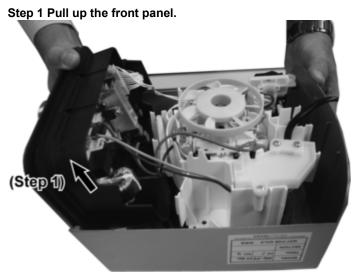
Step 4 Take out the Dressing Box Cover.



Step 5 Detach the Wire Connector (Blue and Brown) and remove the Bottom Assembly.

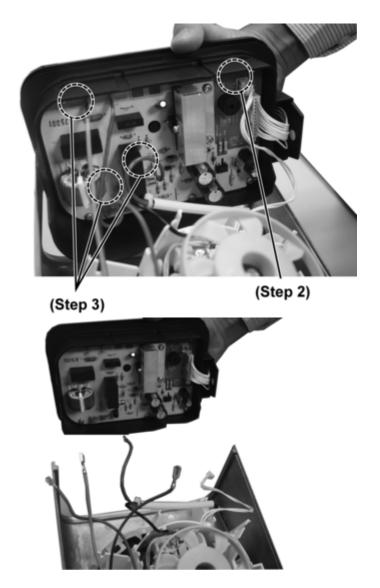


# **5.2 Diassembly of Front Panel**

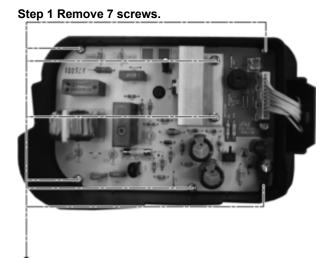


Step 2 Detach 1 connector.

Step 3 Detach 3 Wire connector (Orange, Red and Violet).

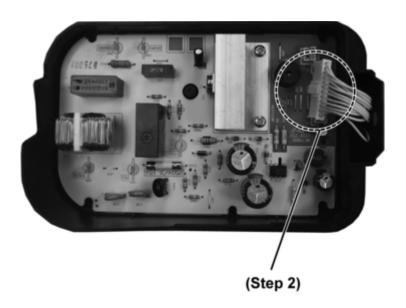


# **5.3 Diassembly of PCB Board**



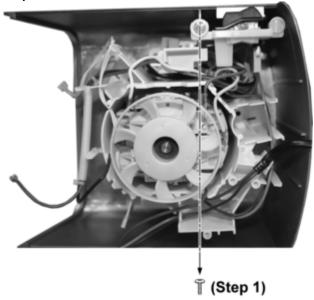
Step 2 Detach the Connector and pull out the PCBBoard.

¶ (Step 1)

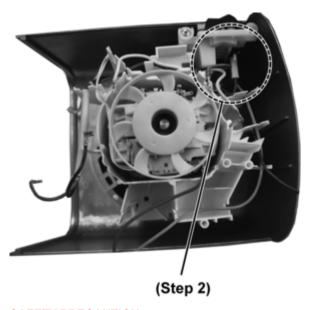


### 5.4 Diassembly of Switch

Step 1 Remove the Screws.



Step 2 Detach the 2 Connector (Red and Orange) and pull out the Switch.

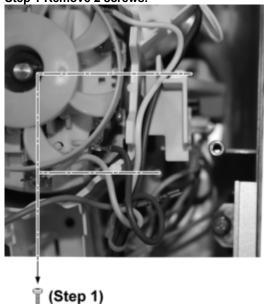


#### **SAFETY PRECAUTION**

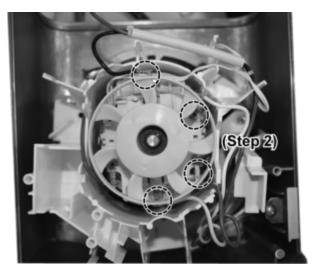
Kindly ensure all lead wires are slot in properly and not touching motor housing. Any loose Lead wires touching metal body possible to cause electric shock during usage.

### **5.5 Diassembly of Speed Controller**





Step 2 Detach the 4 Wire Connector (Yellow, Green, White& Black) and pull out the Speed Controller.

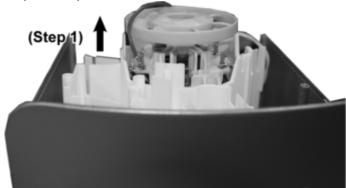


Step 3 Pull out the Spring from Speed Controller.



### 5.6 Diassembly of Motor Unit

**Step 1 Pull up the Motor Protector.** 



Step 2 Release 3 Catches and pull out the Motor.



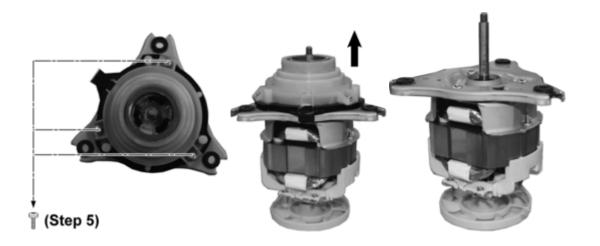
Step 3 Hold the bottom side and turn the Top Side toclockwise and release the Motor Unit.



Step 4 Remove others part from Motor Unit.

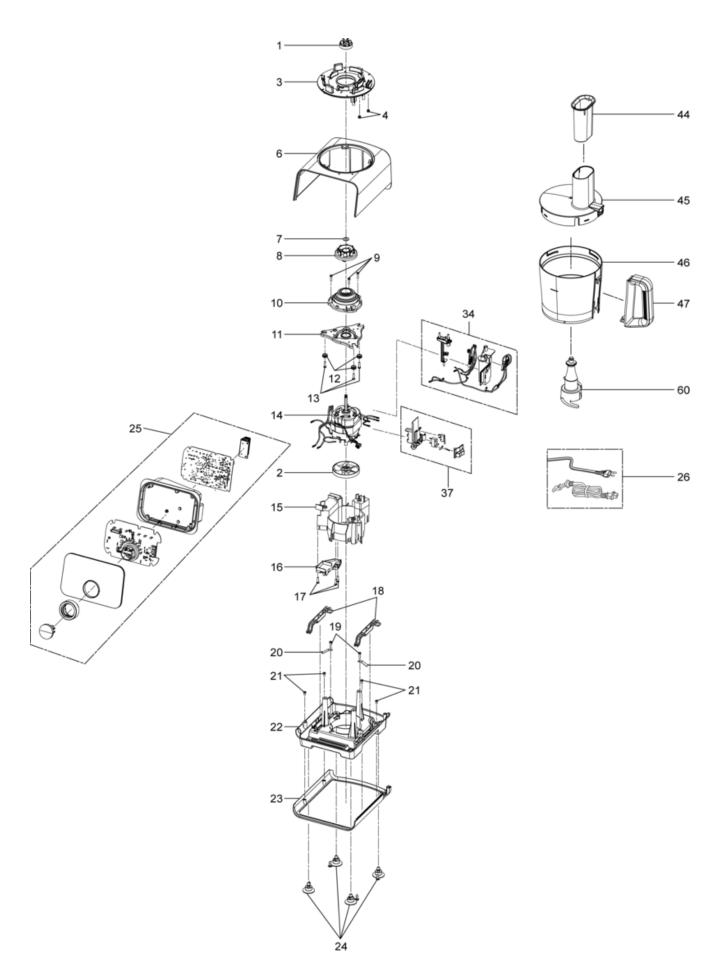


Step 5 Remove 3 Screws and pull up the part.

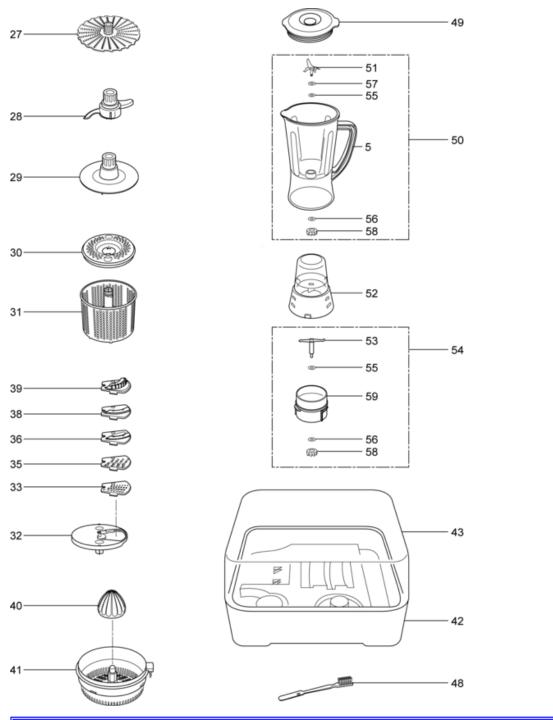


# 6 Exploded View and Replacement Parts List

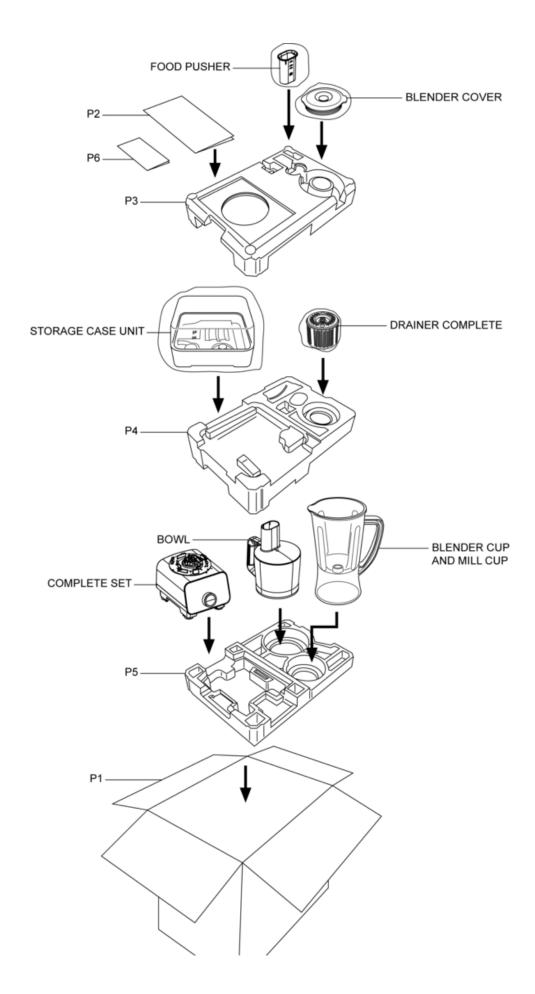
### 6.1 Location of Parts



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6.2 Packing Instruction



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### 6.3 Replacement Part List

#### Important safety notice:

Components identified by A mark have special characteristics important for safety. When replacing any of these components, use only manufacturer's specified parts.

#### 6.3.1 Cabinet and Electrical Parts

Safety	Ref. No.		Part Name & Description	Qty	Remarks
	1	AUG91-153-K0	CONNECTOR B UNIT	1	
	2	AUM03-153	MOTOR FAN	1	
	3	AUB03-153-K0	MOTOR HOUSING COVER	1	
	4	AVB18M216-H3	SEAL CAP	1	
	5	AVE70M1984X0-B-P	CUP SUB ASS'Y	1	MALAYSIA
	5	AVE70M1984X0-B	CUP SUB ASS'Y	1	
	6	AUB00-153	MOTOR HOUSING	1	
	6	AUB00-153-K0	MOTOR HOUSING	1	HONG KON
	7	AUJ12-153	WASHER B	1	
	8	AUG90-153-K0	CONNECTOR UNIT	1	
	9	XYN5+C6FJ	TAPPING SCREW & WASHER ASS'Y	1	
	10	AUG92-153	GEAR UNIT	1	
	11	AUG00-153	CHASSIS	1	
	12	AU37B30000	RUBBER CUSHION	1	
	13	XTN4+12BFJ	PAN TAP SCREW	1	
Δ	14	AWKH8825-F	MOTOR ASS'Y	1	(NON-EMC)
Δ	14	AWKH8825-E	MOTOR ASS'Y	1	(EMC)
m	15	AUM02-153	MOTOR COVER	1	(LIVIO)
	16	AUB11-153	CORD HOLDER	1	
				⊢-	
	17	XTN4+20BFJ	PAN TAP SCREW	1	
	18	AUB08-153-K0	FOOT LEVER	1	
	19	XTT4+10BFJ	TAPTITE SCREW	1	
	20	AUB10-153	LEVER SPRING	1	
	21	XTN4+12BFJ	PAN TAP SCREW	1	
	22	AUC00-153-K0	BOTTOM PLATE	1	
	23	AUC98-153-S3	BOTTOM PLATE COVER UNIT	1	
	24	AUB04-153-H3	FOOT	1	
Δ	25	AUA35-153	PCB ASS'Y	1	(NON-EMC)
Δ	25	AUA29-153	PCB ASS'Y	1	(EMC)
Δ	26	AUP86Y153-K0	CORD UNIT	1	(C2)
Δ	26	AUP86G153-K0	CORD UNIT	1	(A2)
Δ	26	AUP86J153-K0	CORD UNIT	1	(S3)
Δ	27	AUF81-153-K0	OROSHI CUTTER UNIT	1	
	28	AUF84-153-K0	KNEADER BLADE UNIT	1	
	29	AUF78-153-K0	WHIPPING BLADE UNIT	1	
	30	AUF46-153-K0	DRAINER BASKET COVER	1	
	31	AUF45-153-K0	DRAINER BASKET	1	
	32	AUF82-153-K0	BLADE STAND UNIT	1	
Δ	33	AUF95-153	FINE SHREDDING BLADE UNIT	1	
	34	AUA05Y153	MICRO SWITCH ASS'Y	1	(NON-EMC)
Δ	34	AUA05J153	MICRO SWITCH ASS'Y	1	(EMC)
Δ			COARSE SHREDDING BLADE UNIT	1	(LIVIO)
Δ	35	AUF79-153		_	
Δ		AUF90-153	FINE SLICING BLADE UNIT	1	
Δ	37	AUN99-153	MAIN SWITCH UNIT	1	
Δ	38	AUF80-153	COARSE SLICING BLADE UNIT	1	
Δ	39	AUF99-153	FRENCH FRY BLADE UNIT	1	
	40	AUF76-153-K0	CONE UNIT	1	
	41	AUD10-153-K0	STRAINER	1	
	42	AUF11-153-K0	STORAGE CASE	1	
	43	AUF12-153-X0	STORAGE CASE LID UNIT	1	
	44	AUD94-153-X0	FOOD PUSHER UNIT	1	
	45	AUD99-153-X0	BOWL COVER UNIT	1	
	46	AUD89-153	BOWL SET UNIT	1	
	47	AUD92-153-K0	HANDLE UNIT	1	
	48	AJ37B30300K0	BRUSH	1	

	49	AVE94-153-K0	COVER UNIT	1	
	50	AVE71M2272X0-S1-P	CUP SUB ASS'Y 2	1	
	50	AVE71M2272X0-B	CUP SUB ASS'Y 2	1	
Δ	51	AX95BG5200	CUTTER BLADE UNIT	1	
	52	AVE13M1874X0	MILL CONTAINER	1	MALAYSIA
	52	AVE13M1873X0	MILL CONTAINER	1	
Δ	53	AVF97M1981	CUTTING BLADE UNIT	1	
	54	AVE69M187	SHAFT MOUNTING COMPLETE	1	MALAYSIA
	54	AVE69M1875	SHAFT MOUNTING COMPLETE	1	
	55	AX27BA1000L	SHAFT WASHER	1	
	56	AMX27B69200L	SHAFT WASHER B	1	
	57	AMX13B45100	WAVING WASHER	1	
	58	AVF95M1981	CONNECTOR UPPER UNIT	1	
	59	AVE89M1872	SHAFT MOUNTING ASS'Y	1	
Δ	60	AUF87-153-K0	KNIFE BLADE UNIT	1	

### 6.3.2 Packing List

Safety	Ref. No.	Part No.	Part Name & Description	Qty	Remarks
	P1	AUZ01J153	CARTON BOX	1	
	P1	AUZ01K153	CARTON BOX	1	RUSSIA/UKRAINE/KAZAKHSTAN
	P1	AUZ01P153	CARTON BOX	1	CHINA
	P1	AUZ01E153	CARTON BOX	1	UK
Δ	P2	AUZ50H153	OPERATING INSTRUCTION	1	
Δ	P2	AUZ50K153	OPERATING INSTRUCTION	1	RUSSIA/UKRAINE/KAZAKHSTAN
Δ	P2	AUZ50P153	OPERATING INSTRUCTION	1	CHINA
Δ	P2	AUZ50J153	OPERATING INSTRUCTION	1	MIDDLE EAST/SOUTH AFRICA
Δ	P2	AUZ50V153	OPERATING INSTRUCTION	1	VIETNAM/INDONESIA
Δ	P2	AUZ50E153	OPERATING INSTRUCTION	1	UK
	P3	AUZ02-153	TOP CUSHION	1	
	P4	AUZ13-153	CENTER CUSHION	1	
	P5	AUZ03-153	BOTTOM CUSHION	1	
	P6	AUZ54H153	RECIPE BOOK	1	MALAYSIA
	P6	AUZ54J153	RECIPE BOOK	1	MIDDLE EAST/SOUTH AFRICA
	P6	AUZ54V153	RECIPE BOOK	1	VIETNAM/INDONESIA
	P6	AUZ54P153	RECIPE BOOK	1	CHINA