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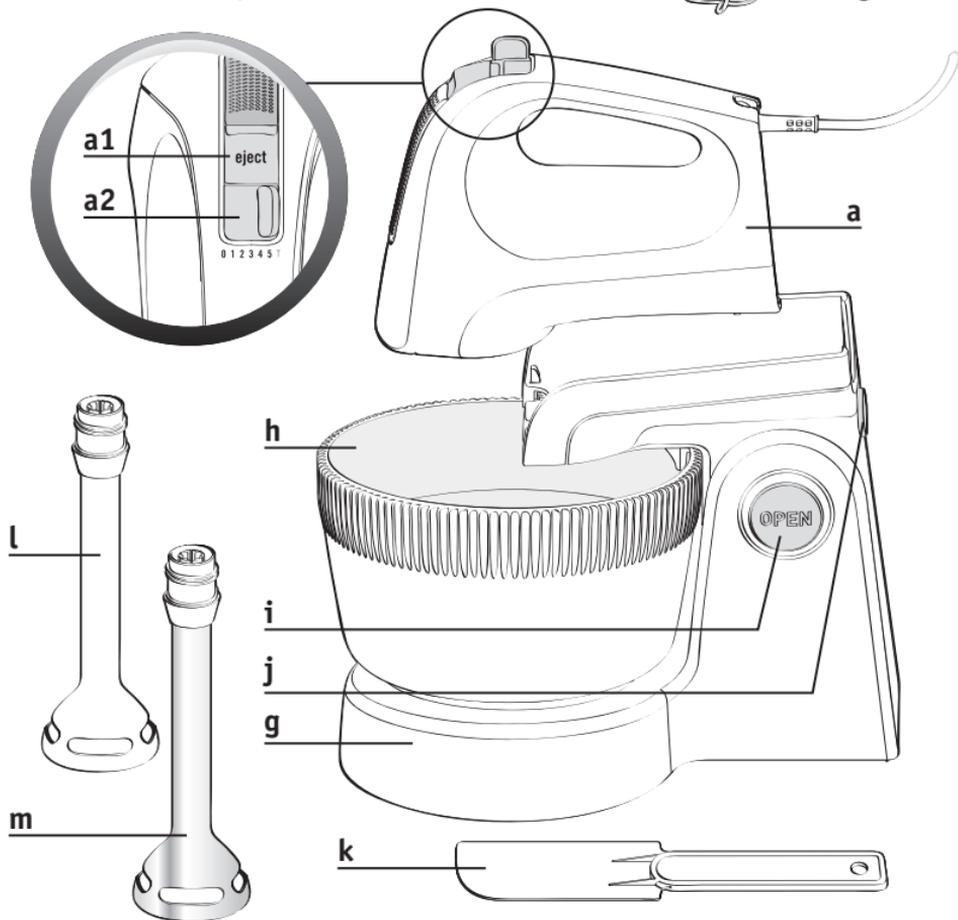
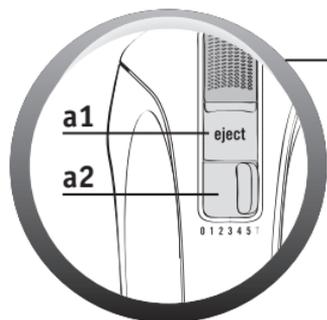
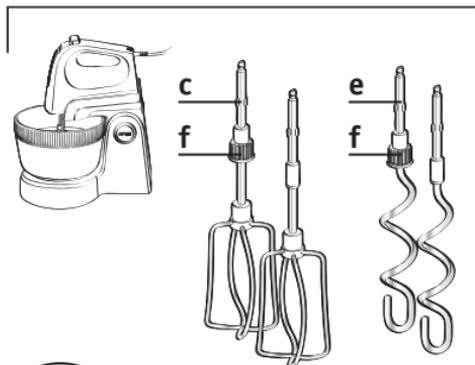
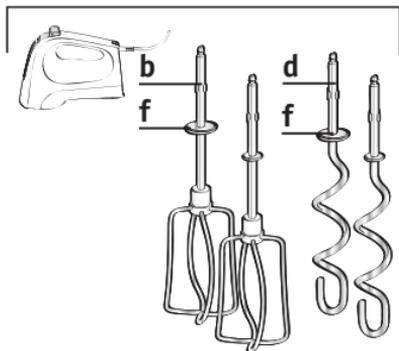
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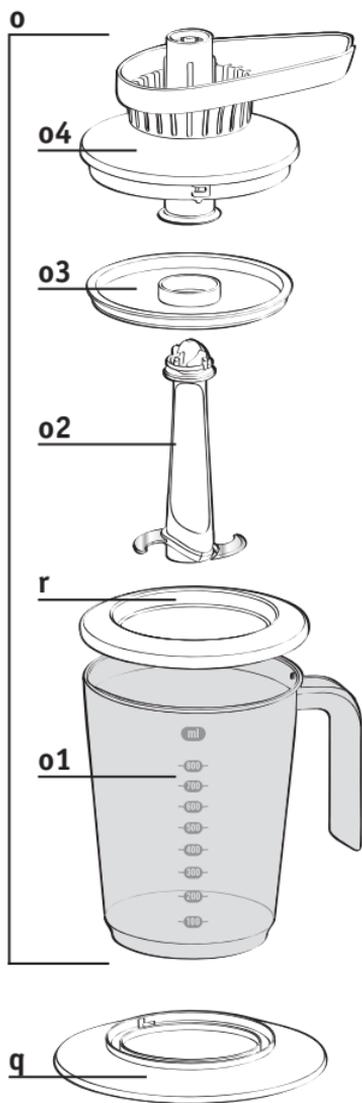
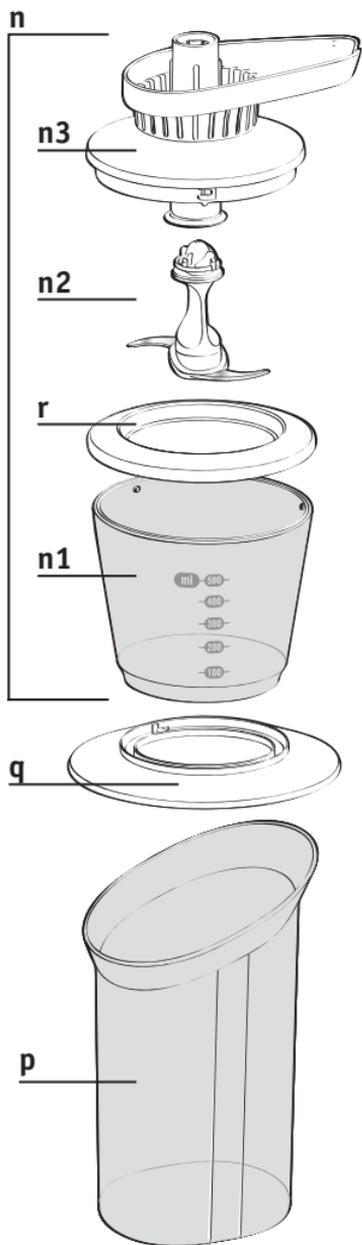
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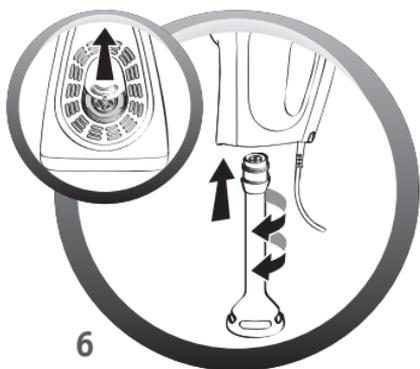
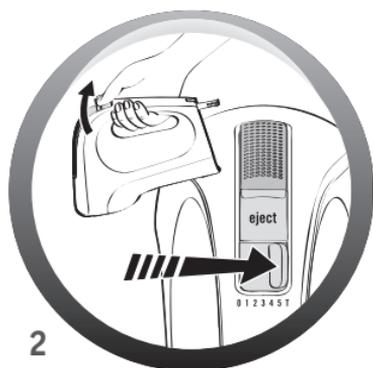
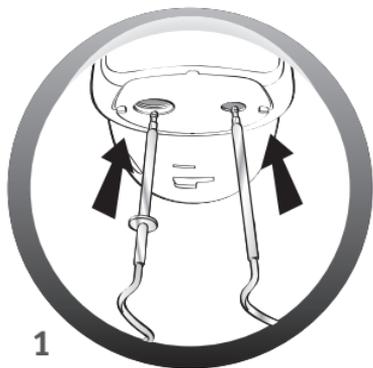
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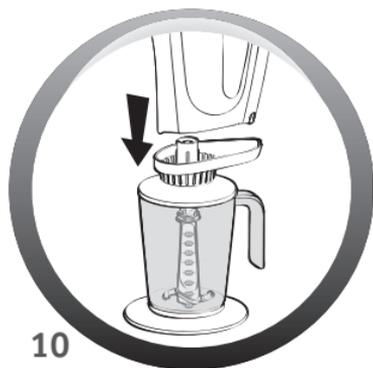
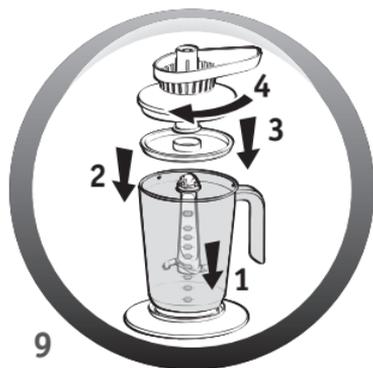
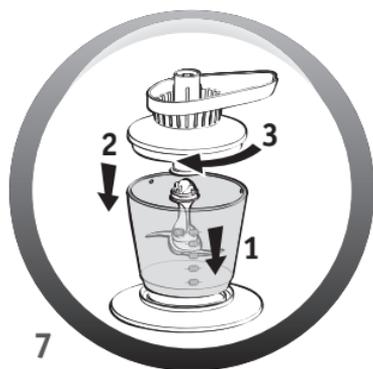
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DESCRIPTION

a. Mixer

- a1.** Ejection button to remove kneaders or beaters
- a2.** Speed control/ turbo button
- b/c.** Multi-blade beaters for light preparations
(depending on model)
- d/e.** Kneaders for heavy dough
(depending on model)
- f.** Metal collar
- g.** Base (depending on model)
- h.** Bowl (depending on model)
- i.** Hinged arm lock/unlock button
(depending on model)
- j.** Mixer lock/unlock button (depending on model)
- k.** Spatula (depending on model)
- l.** Plastic blender shaft (depending on model)

- m.** Stainless steel blender shaft
(depending on model)

n. 500 ml mini-chopper (depending on model)

- n1** Bowl
- n2** Blade
- n3** Reducer

o. 800 ml blender bowl (depending on model)

- o1** Graduated bowl
- o2** Blade
- o3** Leak-tight lid
- o4** Reducer

- p.** Measuring bowl (depending on model)

- q.** Stabilising base (depending on model)

- r.** Lid (depending on model)

BEFORE FIRST USE

- Remove the accessories from their packaging and clean using warm water.

Attention: The blender shaft (l or m) and the blade of the mini-chopper (n2) and of the blender bowl (o2) are very sharp. Care should be taken when handling.

USING THE APPLIANCE

Important:

NEVER USE THE BEATERS OR KNEADERS AT THE SAME TIME AS THE BLENDER SHAFT, MINI-CHOPPER OR BLENDER BOWL.

Do not use the mini chopper or the blender bowl accessories without the stabilising base.

MIXER FUNCTION WITH BEATERS OR KNEADERS:

• **Manual use (without the base):**

- Check that the appliance is unplugged, that the speed control **(a2)** is set to “0” and that there is neither blender shaft, nor mini-chopper nor blender connected to the back of the appliance.
- Insert the rods of each beater **(b)** or kneader **(d)** into the corresponding holes and lock into place. **The beaters and kneaders have a specific shape. The kneader or beater equipped with the metal collar (f) should be positioned to the left into the biggest hole (Fig. 1).**
- Connect the appliance:
 - **Your appliance has 5 speed levels and a turbo button. Always begin mixing or kneading at speed 1 initially, then move to speed 2, 3, 4 or 5 (Fig. 2).**
 - To knead thick dough, we recommend using speed **5** only.
 - You can also increase the speed by pressing the turbo button. We

however recommend that you use it only briefly (a maximum of 30 seconds for thick dough).

- After finishing, set the speed control **(a2)** to “0”.
- Disconnect.
- Then press the ejection button **(a1)** to remove the beaters or kneaders.

• **Using with the base (g): (depending on model)**

- Check that the appliance is unplugged, that the speed control **(a2)** is set to “0” and that there is no blender shaft.
- Insert the rods of each beater **(c)** or kneader **(e)** into the corresponding holes and lock into place. **The beaters and kneaders have a specific shape. The kneader or beater with the metal collar (f) should be positioned to the left, in the biggest hole (Fig. 1).**
- Place the base **(g)** on the worktop:
 - To raise the arm, unlock by pressing the button **(i)** **(Fig. 3).**
 - Position the bowl **(h)** **(Fig. 3).**
 - Press the button **(i)** to unlock the arm and lower it **(Fig. 4).**
 - Place the mixer fitted with the kneaders or beaters on the hinged arm until you hear it click into place **(Fig. 5).**

Note:

INSERT THE MIXER BY POSITIONING THE BEATERS OR KNEADERS IN THE NOTCHES (Fig. 5).

- Connect the appliance:
 - Your appliance has 5 speed levels and a turbo button. Always begin mixing or kneading at speed **1** initially, then move to speed **2, 3, 4** or **5 (Fig. 2)**.
 - To knead thick dough, we recommend using speed **5** only.
 - You can also increase the speed by pressing the turbo button **(a2)**; We however recommend that you use it only briefly (a maximum of 30 seconds for thick dough).
- After finishing, set the speed control **(a2)** to **"0"**.
- Disconnect and press the unlock button **(i)** to raise the hinged arm. Then press the mixer unlock button **(j)** to remove the mixer from its stand.
- Then press the ejection button **(a1)** to remove the beaters or kneaders.

BLENDER FUNCTION (DEPENDING ON MODEL)

- Check that the appliance is unplugged, that the speed control **(a2)** is set to **"0"** and that the beaters or kneaders have been removed from the appliance.
- Lift the panel at the back of the appliance and screw the blender shaft **(l or m)** anti-clockwise without forcing it until you hear a click **(Fig. 6)**.

If you feel resistance when screwing in, this means that shaft is not correctly aligned.

You should remove it completely and screw it in again correctly.

- Connect the appliance:
 - Dip the blender shaft into the preparation before starting the appliance to avoid splashing.
 - Start using the speed control **(a2)**, **(Fig. 2)**, initially at speed **1** then **2, 3, 4, 5**. Use the Turbo button **(a2)** if the recipe requires more power.
 - Stop the appliance before removing the blender shaft from the preparation (to avoid splashing).

Removing the blender shaft:

- Stop the appliance by selecting **"0"**, disconnect it and unscrew the blender shaft **(l or m)** by turning clockwise.

Do not use the blender shaft:

- In a container on a heat source.
- Do not use it empty or with ice cubes, to chop raw meat, dried fruit (almonds, hazelnuts, etc.).

500ML MINI-CHOPPER FUNCTION (DEPENDING ON MODEL)

- Place the bowl **(n1)** on the stabiliser base **(a)**.
- Fit the blade **(n2)** on the shaft of the bowl **(n1)**.
- Place the food in the bowl **(n1)** and then fit the reducer **(n3)**.
- Check that the appliance is unplugged, that the speed control **(a2)** is set to **"0"** and that the beaters or kneaders are no longer on the appliance.
 - Lift the panel at the back of the appliance and place the appliance on the reducer **(n3)** of the mini-

chopper.

- Connect the appliance and start using the speed control **(a2)**, **(Fig. 2)**, initially at speed **1** then **2, 3, 4, 5**. Use the Turbo button **(a2)** if the recipe requires more power.
- Once the preparation is finished, stop the appliance and disconnect it.
- Remove the appliance and then the reducer **(n3)**.
- Remove the blade **(n2)** holding it by the plastic part.
- After use, remove the food.
- **Do not operate this accessory empty.**

Use the Turbo button **(a2)** if the recipe requires more power.

- Once the preparation is finished, stop the appliance and disconnect it.
- Remove the appliance, the reducer **(o4)** and then the lid **(o3)**.
- Remove the blade **(o2)** holding it by the plastic part.
- After use, remove the food.
- **Do not operate this accessory empty.**

800ML BLENDER BOWL **FUNCTION** **(DEPENDING ON MODEL)**

- Place the bowl **(o1)** on the stabiliser base **(a)**.
- Fit the blade **(o2)** on the shaft of the bowl **(o1)**.
- Place the food in the bowl **(o1)** and then fit the leak-tight lid **(o3)** and the reducer **(o4)**.
- Check that the appliance is unplugged, that the speed control **(a2)** is set to **“0”** and that the beaters or kneaders are no longer on the appliance.
- Lift the panel at the back of the appliance and place the appliance on the reducer **(o4)** of the blender bowl.
- Connect the appliance and start using the speed control **(a2)**, **(Fig. 2)**, initially at speed **1** then **2, 3, 4, 5**.

QUANTITIES AND PREPARATION TIMES

- Mixer whips for: sauces, beaten egg whites, creams, mayonnaise, sponge mixtures and light batters (e.g. crepe batters).
- Kneaders for: types of heavy dough such as bread dough, pizza dough, shortcrust pastry and thick dough containing minced meat.

Accessories	Maximum quantity	Maximum time	Speed
Multi-blade beaters Whipped egg whites	12 egg whites	4 min	5
Multi-blade beaters Sponge cake	9 eggs, 470 g plain flour, 470 g softened butter, 470 g caster sugar, 1 teaspoon baking powder, 2 pinches of salt, 1 sachet vanilla sugar or 1 teaspoon vanilla extract	5 min	5
Kneaders with or without base Bread dough	500 g white bread flour, 300 ml warm water, 1 1/2 teaspoon salt, 10 g fresh yeast (or for UK only: use 1 x 7g sachet active or easy bake yeast)	3 min	5
Blender shaft Soup	160 g cooked vegetables, 240 ml stock	55 sec ON with a rest time of 1 min at least Do not operate more than 5 times consecutively	Turbo
Mini-chopper Chopped parsley	25 g parsley	15 sec	Turbo
Blender bowl Milkshake	150 g banana, 300 ml milk, 6 ice cubes	45 sec	Turbo

CLEANING

- Make sure that the appliance is unplugged.
- Clean the beaters **(b/c)**, kneaders **(d/e)**, blender shaft **(l/m)**, mini-chopper **(n)** and blender bowl **(o)** immediately after use to avoid remains of mixtures with egg or oil sticking or drying on them.
- You can wash the beaters **(b/c)**, kneaders **(d/e)**, the plastic and metal blender shaft **(l/m)**, bowl, blade, mini chopper stabilising base **(n1/n2/q)** and the bowl, blade, sealing lid and stabilising base of the blender **(o1/o2/o3/q)** in water with a sponge and some washing-up liquid.

- The beaters **(b/c)**, kneaders **(d/e)**, bowl, blade and mini chopper stabilising base **(n1/n2/q)** and the bowl, blade, sealing lid and stabilising base of the blender bowl **(o1/o2/o3/q)** can be placed in the dishwasher.

The blender shaft **(l/m)** can be washed in the top basket of the dishwasher with the blades facing upwards.

- Blades are very sharp, ensure care is taken when placing and removing the blades from the dishwasher.
- Clean the base **(g)**, the reducer of the mini-chopper **(n3)**, the reducer of the blender **(o4)**, the appliance body **(a)** only with a damp sponge and dry thoroughly.
- Never wash the motor unit in the dishwasher.
- Do not use scouring pads or objects

containing metal parts.

- Never immerse the motor unit in water. Wipe with a dry or slightly damp cloth.

Attention: The blender shafts (l or m), the blade of the mini-chopper (n2) and the blade of the blender (o2) are very sharp. Care should be taken when cleaning them.