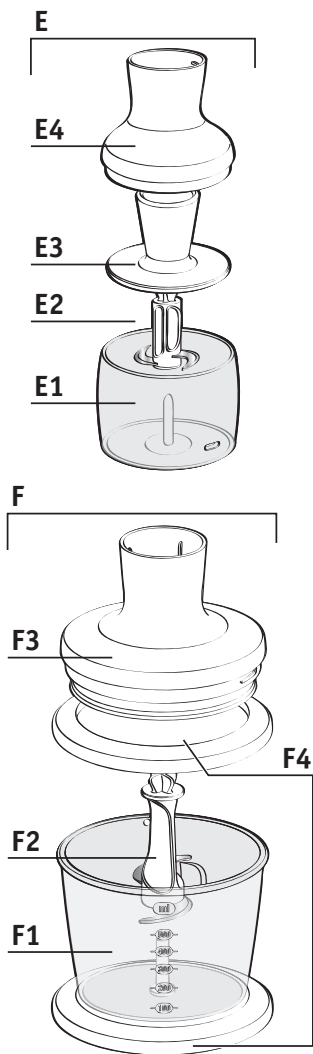
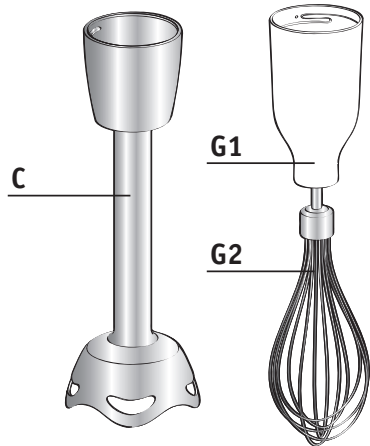
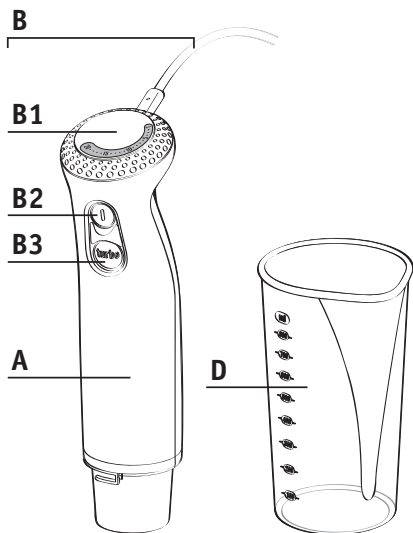
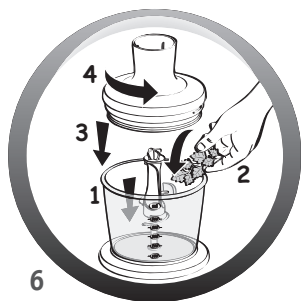
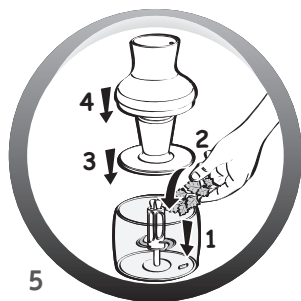
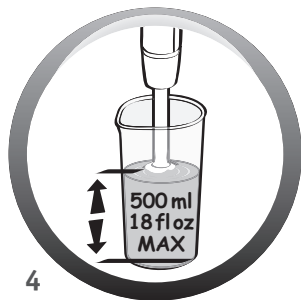
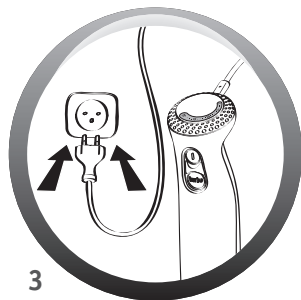
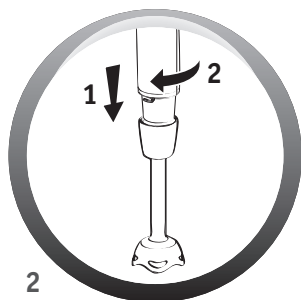
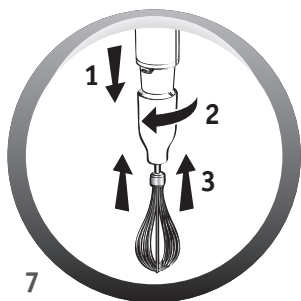


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Thank you for choosing an appliance from the range, exclusively designed for preparing food and domestic use.

## DESCRIPTION

### A Motor unit

### B Speed start buttons

- B1 Speed dial
- B2 Start button
- B3 TURBO speed

### C Mixer foot

### D 800 mL jug

### E Mini chopper 150 mL (depending on model)

- E1 Bowl
- E2 Blades
- E3 Inner cover
- E4 Lid

### F Chopper 500 mL (depending on model)

- F1 Bowl
- F2 Blades
- F3 Cover
- F4 Anti-slip base/lid

### G Multi-wire whisk (depending on model)

- G1 Reducer
- G2 Whisk

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## SAFETY INSTRUCTIONS

- **Before using your appliance for the first time, carefully read these instructions for use: the manufacturer shall not accept liability in the event of any use that does not comply with the instructions.**
- Make sure that the power that your appliance uses matches that of your electrical supply system.
- **Any error in connection will negate the guarantee.**
- This product has been designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- Always disconnect the appliance from the mains power supply when it is unattended and before assembling, dismantling or cleaning it.
- Always unplug the appliance when you have finished using it and when you are cleaning it.

- Do not use the appliance if it is not working properly or if it has been damaged. In this case, contact an authorised service centre (see the list in the service booklet).
- All maintenance other than cleaning and everyday upkeep by the customer must be performed by an authorised service centre.
- Do not touch any moving parts (blades, etc.). **FIG 1**
- You must take great care when handling the sharp blades (E2, F2) the mincers and the mixing foot blade (C), when you are emptying the bowl and during cleaning. They are extremely sharp.
- Do not immerse the appliance, power cord or plug in any liquid.
- Ensure that long hair is tied back and that any scarves or ties do not come into contact with the moving parts of your appliance.
- Do not leave the power cord hanging within reach of children.
- Do not leave the power cord close to or in contact with the hot parts of the appliance, near a source of heat or a sharp angle.
- Do not use the appliance if the power cord or plug have been damaged. To avoid all danger, have them replaced by an authorised service centre (see the list in the service booklet).
- For your safety, only use spare parts and accessories that are approved for your appliance.
- 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.

- Children should be supervised to ensure that they do not play with the appliance.
- Do not allow children to use the mixing foot without surveillance.
- Do not allow long hair, scarves, ties etc. to hang over the appliance or attachment when either is in use.
- **If your appliance "jams" during processing, switch it off and check that the accessory used is not overloaded with ingredients. Carefully remove the ingredients obstructing the blades.**
- **Your appliance is equipped with a device to protect against overheating. If your appliance overheats, it will switch itself off. Leave it to cool down for about 20 minutes then start using it again.**
- Switch off the appliance and unplug it from the electrical power supply before changing the accessories or handling the parts which move when in operation.

## USING THE APPLIANCE

- Before using your appliance for the first time, clean the accessories using warm water and washing-up liquid. Rinse and dry them carefully.
- Ensure that your work top is stable and dry.
- Place the ingredients in a container that is tall enough to avoid splashing.
- Do not fill the jug (D) to more than 500 ml (18 fl oz) to avoid splashing.
- **Mixer foot: FIG 2 - 4**
  - Screw the motor unit (A) onto the blender shaft (C) making sure that the motor unit is properly and securely attached, then plug in the appliance. **Fig. 2 and 3.**
  - Insert the shaft (C) in the beaker to mid-height **Fig. 4**, then press the Start Button (B2) after having selected the desired speed by using the Speed dial (B1).
  - Your device is equipped with a Turbo function that allows you to use it in full power mode by pressing the corresponding button (B3).

**IMPORTANT: Do not operate the appliance when empty.**

- Before mixing hot preparations, remove the container from the heat source. For best results, there is no need to move the blender shaft around in the preparation. Instead insert the shaft in the centre of the container with the blender head submerged halfway down in the food.
  - For stringy ingredients (leeks, celery, etc.), clean the shaft regularly during the preparation, ensuring that you follow the safety instructions for dismantling and cleaning the appliance.
  - When making fruit-based preparations, slice the fruit and remove the cores and any stones beforehand.
  - Do not operate the appliance to prepare hard ingredients (sugar, chocolate, coffee, ice-cubes).
  - **Do not operate the mixing foot (C) at TURBO speed for more than 20 seconds.**
- **Mini chopper 150 mL (depending on model): FIG E & 5**
- Fit the blades (E2) onto the drive pin of the bowl (E1).
  - Place the ingredients in the bowl (E1) then fit the inner cover (E3) then the lid (E4).
  - Fit the motor unit (A) onto the lid (E4).
  - Plug in the motor unit (A) and press the speed start button (B2) and process food.
  - Remove the motor unit (A) then the lid (E4) then the inner cover (E3).
  - Remove the blades (E2), holding it by its plastic part.
  - After use, remove the ingredients.
  - **Do not operate this accessory when empty or for more than 10 seconds.**
- **Chopper 500 mL (depending on model): FIG F & 6**
- Place the bowl (F1) on the anti-slip base (F4).
  - Fit the blades (F2) onto the drive pin of the bowl (F1).
  - Place the ingredients in the bowl (F1) then fit the cover (F3).
  - Fit the motor unit (A) onto the cover (F3).
  - Plug in the motor unit (A) and press the speed start button (B2).
  - Remove the motor unit (A) then the cover (F3).
  - Remove the blades (F2) holding it by its plastic part.
  - After use, remove the ingredients.
  - **Do not operate this accessory when empty or for more than 30 seconds.**
- **Multi-wire whisk (depending on model): Fig G & 7**
- Fit the multi-wire whisk (G2) onto the reducer (G1).
  - Fit the reducer (G1) onto the motor unit (A).
  - Turn until it is locked in place.
  - After use, unscrew the reducer (G1) and remove the whisk (G2).

- This appliance is not designed to knead dough mixtures or heavy cake mixtures.
- Do not operate the multi-wire whisk for more than 3 minutes.

## CLEANING

- All of the parts and accessories of your mixer can be cleaned in the dishwasher **except for the motor unit (A) and the reducers (E4, F3, G1)**, they can only be cleaned with a damp cloth.
- Unplug the appliance from the electrical power supply before cleaning.
- Do not use abrasive scourers or objects containing metal parts.
- Do not immerse the motor unit (A) in water. Wipe it clean with a dry or slightly damp cloth.
- If your accessories are discoloured by food (carrots, oranges, etc.) rub them with a cloth soaked in cooking oil and then clean them as usual. Some staining may occur over time but this will not affect the performance of the appliance.
- Handle the blades with care; they are extremely sharp.

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## RECIPES

### Mini chopper 150 mL (depending on model) FIG E:

- **With this accessory, you can mince or chop:**

Garlic, Fresh herbs, Onions.

70 g of beef with the sinew removed cut into 1 cm square cubes in 3 seconds. TURBO speed.

### Chopper 500 mL (depending on model) FIG F:

- **With this accessory, you can mince or chop:**

Garlic, Fresh herbs, Onions.

200 g of beef with the sinew removed cut into 1 cm square cubes in 10 seconds. TURBO speed.

### Multi-wire whisk (depending on model) Fig. G:

Whisked egg whites.

4 egg whites in 3 minutes. Speed 8-20.

## IF YOUR APPLIANCE WILL NOT WORK, WHAT SHOULD YOU DO?

- Check:
  - That your appliance is plugged in correctly to the mains.
  - That the power cord is in good condition.

Your appliance is equipped with an anti-overheating system. If the appliance is used in excess of its capacity (with too many ingredients or for too long a time) it will stop automatically. Unplug the appliance from the mains, let it cool for about 20 minutes and then continue using it making sure to decrease the amount of ingredients in the bowl and follow the use times indicated in the performance table.

### **Your appliance will still not work?**

#### HELPLINE:

If you have any product problems or queries, please contact our Customer Relations Team first for expert help and advice: See contact list attached.

## ACCESSORIES

- You can purchase the following accessories from your dealer or an authorised service centre (see the list in the service booklet):

Mini chopper 150 ml:

With this accessory, you can mince 70 g beef in 3 seconds.

Chopper 500 ml:

With this accessory, you can mince 200 g beef in 10 seconds.

Express mayonnaise accessory :

This accessory will allow you to quickly whip up any type of cold sauce (mayonnaise, tartar, aioli, salad dressings, yoghurt-based sauces...).

Potato Purée Foot, for making your vegetable purées.

Important, if you want to dispose of an attachment, please refer to this instruction leaflet first and contact an approved service centre (see list at the end) giving the product code for your appliance DDXXXXXX or HBXXXXXX.

### **Environment protection first !**



- ① Your appliance contains valuable materials which can be recovered or recycled.

➔ Leave it at a local civic waste collection point.