



## **Food Processor**



**Item No.: 900186**  
**220-240V~ 50/60Hz 300W**

## GENERAL DESCRIPTION

A) Speed control  
B) Motor unit  
C) Motor lock(The motor unit can be released by pressing the release buttons. The motor unit will only function if it has been properly assembled; The release button will release the beaters when unit is being used as hand mixer.)

D) Pusher

E) Feed tube

F) Turbo button

G) Tool holder

H) Bowl

I) Blade + protective cover

J) Cord clip

K) Whisking disc

L) Insert holder

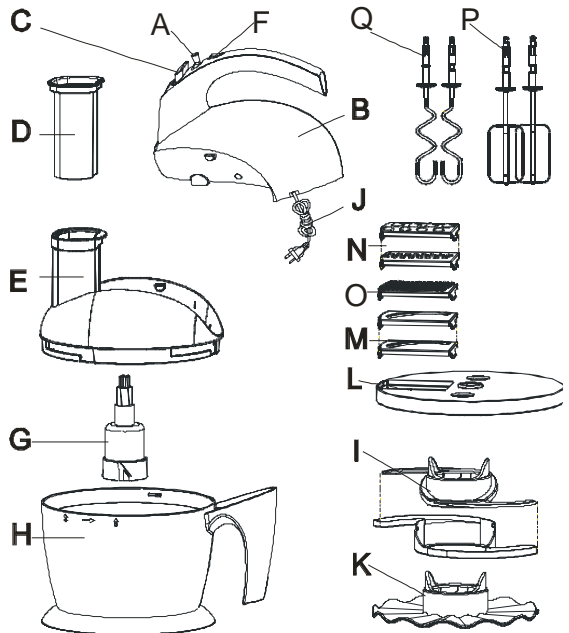
M) Slicing insert thick and thin

N) Grating insert thick and thin

O) Shredding insert

P) Beaters for hand mixer

Q) Dough Hooks for hand mixer



## SAFETY AUTO CUT-OUT

This appliance is equipped with an automatic thermal cut-out system. This system automatically cuts off the power supply to the appliance in case of overheating.

**If your appliance suddenly stops running:**

- 1. Set the speed control to 0.**
- 2. Pull the mains plug out of the socket.**
- 3. Let the food processor motor cool for 15-20mins.**

Then the appliance is ready for use again.

4. Put the mains plug back into the socket.

5. Switch the appliance on again.

***CAUTION: This product comes with accessories that are very sharp!!  
Take great care in handling accessories to avoid injury.***

## **IMPORTANT**

Read these instructions for use carefully before using the appliance and save them for future reference.

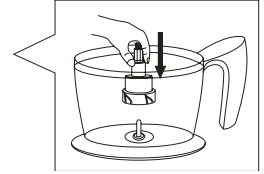
- Ensure the voltage indicated on the appliance corresponds to the local mains voltage (240V) before you connect the appliance.
- Never use any accessories or parts from other manufacturers or that have not been specifically made for this product. Your guarantee will become invalid if such accessories or parts have been used.
- Do not use the appliance if the mains cord, the plug or other parts are damaged.
- If the mains cord of this appliance is damaged, it must always be replaced by a service centre authorized in order to avoid hazardous situations.
- Do not let the power cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- To disconnect – remove the plug from the outlet. Do not pull plug out by the cord.
- To protect against electric shock, do not immerse cords, plugs or the appliance in water or any other liquid.
- Thoroughly clean the parts that will come into contact with food before you use the appliance for the first time.
- Do not exceed the quantities and preparation times indicated in the tables and recipes.
- Do not exceed the maximum content indicated on the bowl, i.e. do not fill it beyond the **MAX** indicator on the bowl.
- The whisking disc, the blade and the insert holder have to be placed on the tool holder that stands in the bowl.

- Unplug the appliance immediately after use.
- Never use your fingers or an object (e.g. spatula) to push ingredients down the feed tube while the appliance is running. Only the pusher is to be used for this purpose.
- 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.
- Young children should be supervised to ensure that they do not play with the appliance.
- Never let the appliance run unattended.
- Switch the appliance off before detaching or attaching any accessory.
- Never immerse the motor unit in water or any other fluid, nor rinse it under the tap. Use only a moist cloth to clean the motor unit.
- When you fit the lid properly onto the bowl, you will hear a click.
- Remove the protective cover from the blade before use.
- The cutting edges of the blade and the inserts are very sharp. Avoid touching them.
- If the blade gets stuck, unplug the appliance before removing the ingredients that are blocking the blade.
- Let hot ingredients cool down before processing them (max. temperature 80°C/175°F).
- The mixing bowl is **not** suitable for microwave use.

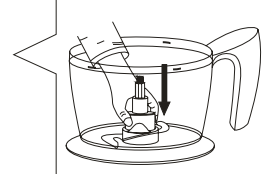
**Please note you must press the eject/unlock button and remove the hand mixer before you can remove the main body from the bowl. Once the hand mixer is removed turn the main body to the left and it will unlock from the bowl.**

## USING THE CHOPPER APPLIANCE

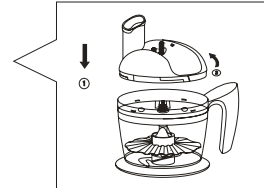
1. Place the tool holder in the bowl.



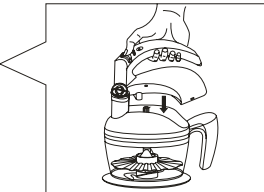
2. place the required accessory on the tool holder  
**(beware of the sharp cutting edges!)**



3. Place the lid on the bowl. Turn the lid in the direction of the arrow until you hear a click.

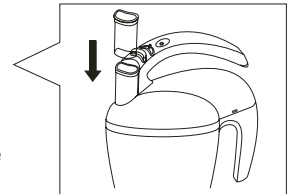


4. Make sure the motor unit is switched off  
(speed setting 0). Attach the motor unit by  
first inserting its rear end into the handle of the bowl.  
5. Then lower the front part of the motor unit onto  
the lid until you hear a click.



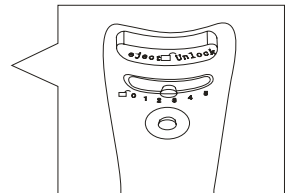
6. Place the pusher in the feed tube.

You can insert the pusher in the feed tube to prevent ingredients from escaping through the feed tube. Use the pusher to push ingredients through the feed tube. Put the plug in the wall socket. The appliance is now ready for use.



7. The speed control allows you to choose the speed setting that is most suitable for a particular processing job in order to obtain optimal results.

- Turbo setting: to let the appliance run at maximum speed..
- Setting 1-5: to let the appliance run at normal speed.

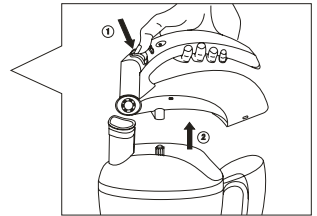


- Setting 0: to switch the appliance off.

When you have finished processing, the motor unit (and the lid of the bowl) can only be removed after you have switched the appliance off.

The release buttons cannot be pressed when the appliance is switched on.

8. To remove the motor unit, press the release buttons and lift the motor unit off the lid of the bowl.



## BLADE

- The blade can be used for chopping, mixing, blending, pureeing and preparing cake mixture.

1. put the tool holder in the bowl.
2. Remove the protective cover from the blade.

**The cutting edges of the blade are very sharp Avoid touching them!**

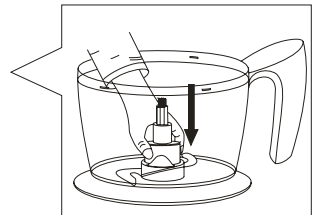
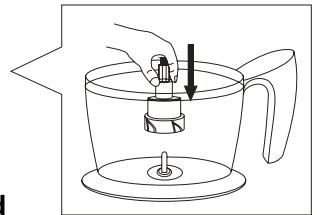
3. Place the blade on the tool holder.
4. Put the ingredients in the bowl .pre-cut large pieces of food into pieces of approx.3x3x3cm.  
*See the table for the recommended settings.  
Processing takes 10 to 30 seconds.*

5. Put the lid on the bowl and attach the motor unit.

- You can use the pusher to close the feed tube in order to prevent ingredients from escaping through the feed tube.

## CHOPPING TIPS

- The appliance chops very quickly. Use the pulse function for short periods at a time to prevent the food from becoming too finely chopped.
- Do not let the appliance run too long when you are chopping (hard) cheese. The cheese will become too hot, will start to melt and will turn lumpy.



- Do not use the blade to chop very hard ingredients like coffee beans, nutmeg and ice cubes, as this may cause the blade to get blunt.

#### MIXING TIPS

- Do not mix ingredients that are hotter than 80Deg Celsius.
- When using flour, put the flour in the bowl first and then add the other ingredients.

#### PUREEING TIPS

- Fruits and vegetables can be pureed without adding any liquid. However, you will get a better result if you add a small amount of liquid.
- Always start by pureeing the hard and tough ingredients, then add the soft ones.
- If food sticks to the blade or to the inside of the bowl:

*Switch the appliance off.*

*Remove the motor unit and the lid from the bowl.*

*Remove the ingredients from the blade or from the wall of the bowl with a spatula.*

## **INSERTS**

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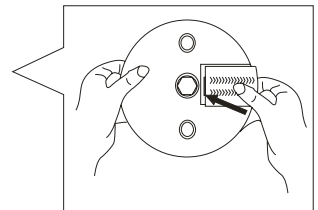
**The cutting edges of the inserts are very sharp**

**Do not touch them!**

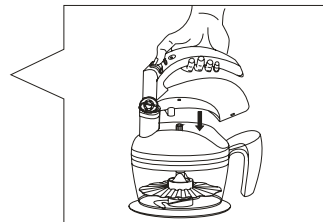
Do not use the inserts to process hard ingredients, such as ice cubes.

Do not process Parmesan cheese or other hard ingredients with the shredding disc! The shredding disc is suitable for shredding potatoes.

1. Put the insert you want to use in the insert holder.



2. Place the insert holder onto the tool holder that stands in the bowl. **Ensure that the cutting side of the insert is facing upwards.**

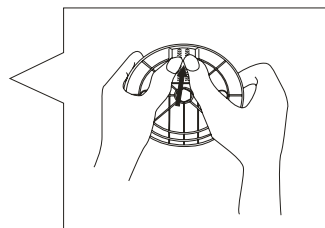


3. Close the lid and attach the motor unit.
4. Put the ingredients in the feed tube. Precut large chunks to make them fit into the feed tube.
5. Fill the feed tube evenly for the best results.
6. Switch the appliance on. See the table for the recommended settings.
7. Press the pusher lightly onto the ingredients in the feed tube.

*When you have to cut large amounts of food, process only small batches at a time and empty the bowl regularly between the batches.*

*The processing jobs mentioned in the table will take 10 to 30 seconds.*

8. To remove the insert from the insert holder, take the insert the holder in your hands with its bottom pointing towards you. Push the edges of the insert with your thumbs to make the insert fall out of the holder.



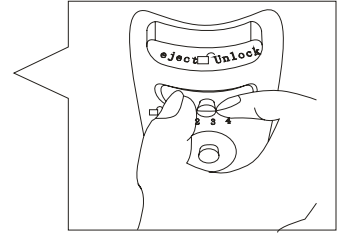
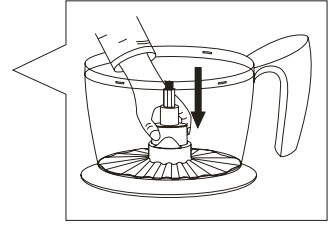
#### SHREDDING TIPS

- If you want to shred hard cheese, e.g. mature Gouda, Parmesan and Pecorino, the cheese should be at room temperature.
- If you want to shred softer cheese, e.g. young and semi-matured Gouda, the cheese should be at refrigerator temperature.
- Do not grate any kind of cheese with the Shredding disc!

## WHISKING DISC

*You can use the whisking disc to prepare mayonnaise, to whip cream and to whisk egg whites.*

9. Put the whisking disc onto the tool holder that stands in the bowl.
10. Put the ingredients in the bowl and put the lid and motor unit on the bowl.
11. Switch the appliance on. See the table for the recommended settings.



## **WHISKING TIPS**

- When you want to whisk egg whites, make sure the eggs are at room temperature.

Take the eggs out of the refrigerator about 30 minutes before you start processing them.

- All the ingredients for making mayonnaise must be at room temperature. Oil can be added through the small hole in the bottom of the pusher.
- If you are going to whip cream, the cream must be taken straight from the refrigerator. Please observe the preparation time in the table. Cream must not be whipped too long.

Use the pulse setting to have more control over the process.

## **CLEANING**

Always unplug the appliance before you start cleaning the motor unit.

1. Clean the motor unit with a damp cloth. Do not immerse the motor unit in water or do not rinse it under running water.
  2. Always clean the parts that have come into contact with food in hot water with some washing-up liquid immediately after use.
- The bowl, the lid of the bowl, the pusher and the accessories can be cleaned in the dishwasher.

Clean the blade and the inserts very carefully. **The cutting edges are very sharp!**

Make sure that the cutting edges of the blade and the inserts do not come into contact with hard objects, as this could cause them to become blunt.

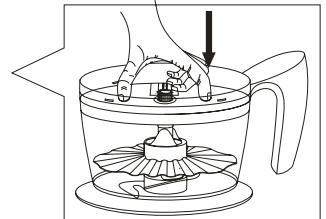
Certain ingredients may cause discolourations on the surface of the accessories. This does not have a negative effect; the discolourations usually disappear after some time.

Always re-attach the protective cover to the blade after cleaning.

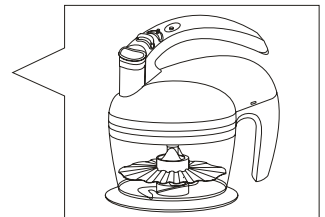
## STORAGE

### Micro Store

- Put the accessories on the tool holder (always end with the insert holder) and store them in the bowl.
- Place the lid on the bowl.



Wrap the mains cord round the bowl.



## Quantities and preparation time

Ingredients& results	Max. quantity	Accesso ry	Procedure	Applications
Apples, Carrots, Celeriac- Grating, slicing	350g	Shreddin g and Slicing insert medium	Cut the food into pieces that fit into the tube. Fill the tube with the pieces and grate them while pressing the pusher lightly.	Salads, raw vegetables
Batter (pancake)- Whisking	250ml milk	Blade	First pour the milk into the bowl And then add the dry ingredients. Mix the ingredients approx. 1 minute. If necessary, repeat this procedure max. 2times. Then stop for a few minutes to allow the appliance to cool down to ambient temperature.	Pancakes, Waffles
Breadcrumbs- chopping	100g	Blade	Use dry, crispy bread.	Bread crumbed Dishes, au gratin dishes
Butter cream -whisking	300g	Blade	Use soft butter for a light result	Deserts, pastry, Toppings

Cheese (Parmesan)-chopping	200g	Blade	Use a piece of rindless Parmesan and cut it into pieces of approx, 3X3X3cm	Garnishing, Soups, sauces, Au gratin dishes
Cheese (Gouda)-Grating	200g	Grating insert thin or thick	Cut the cheese into pieces that fit into the feed tube. Press carefully with the pusher.	Sauces, pizzas, au gratin
Chocolate-chopping	200g	Blade	Use hard, plain chocolate. Break it into pieces of 2 cm. Use the pulse setting (P) during the first few seconds and then switch to setting I to chop the chocolate very fine.	Garnishing, sauces, pasty, puddings, mousses
Cucumber-slicing	cucumber	Slicing insert thin or thick	Put the cucumber in the feed tube and press it down carefully. Start using the pusher when the cucumber becomes so small that it disappears in the feed tube.	Salads

Dough (shortcrust pastry)- kneading	200g	Blade or dough hooks with hand mixer	Use cold margarine, cut into pieces of 2 cm. Put all the ingredients in the bowl and knead until the dough has turned into a ball. Allow the dough to cool before further processing.	Apple pies, sweet biscuits, open fruit flans
Dough (tarts, 200g pies)- mixing	200g flour	Blade	Use cold margarine and cold water. Put flour in the bowl and add the margarine cut into pieces of 2 cm. Mix until the dough has become crumbly, then add cold water while mixing. Stop as soon the dough starts to turn into a ball. Allow the dough to cool down before further processing.	Fruit tarts, pies, quiches, dumplings
Egg whites- whisking	4 egg whites	whisking disc	Use egg whites at room temperature. NB: you should process at least 2 egg whites.	Pudding, souffles, meringues

Fruit (e.g. apples, bananas)- Chopping/ pureeing	500g	Blade	Tip: add a little lemon juice to prevent the fruit from discoloring. Add some liquid to obtain a smooth puree.	Pudding, baby food
Herbs (e.g. parsley)- chopping	Min.75g	Blade	Wash and dry the herbs before chopping.	Sauces, soups, garnishing, herb butter
Leeks, carrots- slicing	350g	Slicing insert thin or thick	Fill the feed tube with leeks or pieces of carrot and press them down carefully with the pusher.	Soups, salads, quiches
Mayonnaise- whisking	2 eggs	Whisking disc	All the ingredients must be at room temperature. NB: use at least one large egg, two small eggs or two egg yolks. Put the egg and a little vinegar in the bowl and add the oil drop by drop.	Salads, garnishing and barbecue sauces

Meat (lean), fish, poultry- chopping	300g	Blade	First remove any sinews and bones. Cut the meat into cubes of 3 cm. Use the pulse setting for a coarser chopping result.	Steaks tartare, hamburgers
Meat, fish, poultry- chopping	200g	Blade	First remove any sinews and bones. Cut the meat into cubes of 3 cm. Use the pulse setting for a coarser chopping result.	Minced meat
Milkshakes- blending	250ml milk	Blade	Puree the fruit (e.g. bananas, strawberries) with sugar, milk and some ice cream and mix well.	Milkshakes
Cake mixture- mixing	3eggs	Blade	The ingredients must be at room temperature. Mix the softened butter and the sugar until the mixture is smooth and creamy. Then add milk, eggs and flour.	Various cakes

Nuts-chopping	250g	Blade	Use the pulse setting (P) for a coarse chopping result or setting I for a fine chopping result.	Salads, bread, almond paste, puddings
Onions-chopping	400g	Blade	Peel the onions and cut them into 4 pieces. NB: use at least 100g. Always use the pulse setting several times to prevent the onions from being chopped too fine.	Garnishing
Onions-slicing	300g	Slicing insert thin or thick	Peel the onions and cut them into 4 pieces. NB: use at least 100g. Always use the pulse setting several times to prevent the onions from being chopped too fine.	Garnishing
Peas, beans (cooked)-pureeing	250g	Blade	Use cooked peas or beans. If necessary, add some liquid to improve the consistency of the mixture.	Purees, soups

Potatoes-pureeing	500g	Blade	Puree the cooked potatoes. Then add milk, salt and butter.	Mashed potatoes
Soups-blending	500ml	Blade	Use cooked vegetables.	Soups, sauces
Vegetables-chopping	400g	Blade	Cut the vegetables into pieces of 3 cm and chop them with the blade.	Soups, raw vegetables, salads
Vegetables and meats (cooked)-pureeing	300g	Blade	For a coarse puree, add only a little liquid. For a fine puree, keep adding liquid until the mixture is smooth.	Baby and infant food
Whipping cream-whipping	350ml	Whisking disc	Use cream that comes straight from the refrigerator. NB: use at least 125ml cream. The whipped cream is ready after approx. 20 seconds.	Garnishing, cream, ice-cream mixtures
Potatoes-grating	350g	Grating insert thin or thick	Peel the potatoes and cut them into pieces that fit into the feed tube. Press lightly with the pusher.	Potato pancakes

## Recipes

### Fruit cake

- 150g dates
- 225g dried plums
- 100g nut (50g almonds/50g walnuts)
- 50g raisins
- 50g sultanas
- 200g whole rye flour
- 100g wheat flour
- 100g brown sugar
- Pinch of salt
- 1 sachet baking power
- 300ml buttermilk
- Mix the ingredients at the pulse setting for max. 10 seconds. Put the dough in a rectangular baking tin and bake it for 40 minutes at 170°C.

### Broccoli soup (serves 4)

- 50g mature Gouda cheese
- 300g cooked broccoli (stalks and florets)
- Cooking liquid of the broccoli (stalks and florets)
- 2 boiled potatoes in pieces
- 2 stock cubes
- 2 tbsp whipping cream
- Curry
- Salt
- Pepper
- Nutmeg
- Shred the cheese. Puree the broccoli with the boiled potatoes and some of the cooking liquid of the broccoli. Put the broccoli puree and stock cubes in a measuring beaker and add cooking liquid until there is 750ml of soup in the beaker. Transfer the soup to a pan and bring it to the boil while stirring. Stir in the cheese, season with curry, salt, pepper and nutmeg and add the cream.

➤

## **Roquefort dressing**

- For Roquefort dressing with sour cream:
- 75g crumbled Roquefort or other blue cheese
- 250ml sour Tabasco
- 1 tsp wine vinegar
- 1 clove garlic
- Half tsp sugar
- 1 tsp celery salt
- Pepper
- Half tsp mustard
- Put all ingredients except for the cheese in the bowl and mix well. Add cheese and continue processing until the dressing has the desired consistency.

## **Yoghurt dressing**

- 150ml yoghurt
- 2 tbsp lemon juice
- Quarter tsp salt
- Pepper
- 2 tbsp fresh herbs (parsley, garden cress, watercress, chives, tarragon, basil)
- Put all ingredients in the bowl and mix well.

## **Gazpacho (serves 2)**

- 250g tomatoes
- 1 clove garlic
- 1 tbsp red wine
- 1.5 tbsp olive oil
- 1 tbsp tomatoes puree
- 1 green pepper in pieces
- 1 onion in pieces
- 1 tbsp mayonnaise
- Half of a small cucumber in pieces
- 250ml chicken stock
- Garnish: chopped pepper, tomato and onion

- Put all the ingredients in the bowl and mix them until a smooth puree is obtained. Chill the soup in the refrigerator. Garnish with some chopped pepper, tomato and onion.

### **Mashed potatoes**

- 500g cooked potatoes
- Approx. 160ml hot milk (90°C)
- 1 tbsp butter
- Salt
- First puree the potatoes, then add milk, salt and butter. Select speed I and process for approximately 30 seconds to prevent the puree from becoming sticky.

### **Mayonnaise**

- 2 egg yolks or 1 large egg
- 1 tsp mustard
- 1 tsp vinegar
- 200ml oil
- The ingredients must be at room temperature.
- Put the emulsifying disc onto the tool holder in the bowl. Put the egg yolks or egg, mustard and vinegar in the bowl. Use speed 1. Pour the oil gradually through the feed tube onto the emulsifying disc. You can use the hole in the pusher to add the oil.
- Tip for cocktail sauce: add parsley, gherkins and hard-boiled eggs.
- Tip for cocktail sauce: add 50ml cream fraiche, a dash of whisky, 3 tsp tomato puree and a dash of ginger syrup to 100ml mayonnaise.

### **Milkshake (basic recipe)**

- 175ml milk
- 10g sugar
- Half a banana or approx. 65g of other fresh fruits
- 50g vanilla ice cream
- Mix all the ingredients until the mixture is frothy.

## Potato-courgette gratin

- 375g potatoes
- Pinch of salt
- 1 courgette (approx. 250g)
- 1 clove garlic, crushed
- Approx. 40g butter + butter to grease the oven dish
- 2 tsp Italian or Provençal herbs
- 1 large egg
- 75ml whipping cream
- 75ml milk
- Pepper
- 70g semi-matured cheese
- Peel and wash the potatoes.
- Place the insert holder with the slicing insert onto the tool holder in the bowl and slice the potatoes and the courgette at speed I.
- Boil the potato slices in boiling water with a pinch of salt until they are almost done.
- Put half of the butter and the crushed garlic in a frying pan. Fry half of the courgette slices for 3 minutes while turning them frequently. Sprinkle the slices with half of the herbs. Fry the other half, sprinkle them with the rest of the herbs.
- Allow the fried courgette slices to drain on kitchen paper.
- Grease a low-sided dish and put the courgette and potato slices in the dish, alternating them and arranging them in such a way that they partly overlap like roof tiles.
- Whisk the egg, the cream and the milk with the blade.
- Add salt and pepper according to taste and pour the mixture over the potato and courgette slices in the dish.
- Replace the slicing insert by the shredding insert in the dish.
- Put the dish in the centre of a hot oven (200°C) and brown it 15 minutes.

## **Salmon mousse (serves 3-4)**

- 1 tin of salmon(220g)
  - 2 sheets of gelatin
  - a few stems of chives
  - pinch of salt
  - pinch of cayenne pepper
  - half tbsp lemon juice
  - 125ml whipping cream
  - 1 small onion
  - watercress for garnishing
- Soak the gelatin in plenty of water.
  - Chop the chives and onion in the food processor using the pulse setting.
  - Remove the bones and skin from the salmon.
  - Add salt, cayenne pepper, lemon juice, the salmon and the liquid from the tin to the chopped chives and onion and puree the ingredients at speed 1.
  - Put the puree in the bowl.
  - Boil a small quantity of water and dissolve the gelatin in it.
  - Stir the gelatin solution through the salmon puree.
  - Put the emulsifying disc in the bowl and whip the cream by using the pulse setting for approx. 15 seconds.
  - Fold the whipped cream into the salmon puree with a wooden spoon.
  - Turn the mousse out onto a dish, cover it and chill it in the refrigerator for a few hours.
  - Garnish the mousse with some watercress.

## **Sandwich spread**

- 2 small carrots in pieces
- 2-3 gherkins in pieces
- 75g cauliflower in pieces
- 75g celeriac in pieces
- Green herbs (parsley, dill, tarragon, celery stalks in pieces)
- 100g mayonnaise
- 100g quark

- Salt
- Pepper
- Chop the carrots, gherkins, cauliflower, green herbs and celeriac fine. Carefully mix in the mayonnaise and the quark and season to taste with pepper and salt.

### **Spanish cabbage salad (serves 4)**

- 1 small red cabbage
- 2 red onions
- 1 fennel
- 1 apple
- Juice of one orange and 2 tbsp red wine vinegar
- 1 tbsp mustard
- Mix the juice, mustard and vinegar. Slice the cabbage, onions, fennel and apple.
- Combine the ingredients in a salad bowl.

### **Sponge cake**

- 4 eggs
- 30ml water (35°C)
- Pinch of salt
- 150g sugar
- 1 sachet vanilla sugar
- 150g sieved flour
- 3g baking powder
- Beat the eggs and the water for approx. 2 minutes. Gradually add the water for sugar, the vanilla sugar and the salt and mix for approx. 1 minute. The mixture should leave a trail when you lift some of it from the bowl with a spoon. Fold in the flour and baking power with a spatula. Bake it in the oven at approx. 170°C for approx. 30-50 minutes.
- Tip: you can fill the sponge cake with different flavours of butter cream or simply with whipped cream and fresh fruits.

### **Tzaziki (cucumber salad, serves 2-3)**

- 1 cucumber
- 200ml yoghurt
- 1 tbsp olive oil
- 2 cloves garlic
- Pinch of salt
- 1 tsp finely chopped dill
- A few mint leaves
- Peel the cucumber and shred it at speed 1. Put the shredded cucumber in a colander and let it drain properly.
- Mix the other ingredients, except for the mint leaves, through the cucumber. Chill the salad by putting it in a covered bowl in the refrigerator for one hour. Sprinkle mint leaves on top before serving.

### **Reibekuchen (potato pancake)**

- 500g potatoes
- 1 chopped onion
- 1 egg
- Salt
- Oil
- Granulate the raw and peeled potatoes and let the potato granulate drain in a colander. Add the egg, the chopped onion and some salt to the potato granulate and mix well.
- Put some oil in a frying pan and heat it. Then put a layer of potato granulate in a frying pan and fry it.

## USING your HAND MIXER

### MIXING GUIDE

SPEED	DESCRIPTION
1 FOLD	This is a good starting speed for bulk and dry foods such as flour, butter and potatoes.
2 BLEND	Best speed to start liquid ingredients for mixing salad dressings.
3 MIX	For mixing cakes, cookies and quick breads.
4 CREAM	For creaming butter and sugar. Beating uncooked candy, desserts, etc.
5 WHIP	For beating eggs, cooked icings, Whipping potatoes, whipping cream, etc.

*Note: Use hooks to mix thick sticky flour. Use beaters if beat eggs.*

1. Press the eject button to remove the unit from Food Processor.
2. Fit the Hooks (Q) or Beaters (P) into the beater holes .
3. Plug in the appliance.
4. Hold the mixer handle. Lower the beaters or hooks into ingredients.
5. Switch on (1) and select the speed desired. The mixer begins to mix the ingredients in the bowl.
6. When you have finished mixing, stop the mixer by pushing the speed button to "0" immediately.
7. Wait until the beaters/hooks have stopped revolving, press the ejector knob (3) to remove the beaters/hook. "Switch off the appliance before changing accessories.
8. You can press "turbo" button to accelerate the speed during mixing.
9. Unplug the appliance when you have finished mixing. Clean the beaters/hooks with water. After drying, store in the box together with the main body.

