

SENCOR®

STM 4460GG
STM 4467CH



EN ■ Food Processor

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be used by persons with physical, sensory or mental impairments or by persons with insufficient experience and knowledge, if they are properly supervised or have been informed about how to use the appliance in a safe manner and understand the potential dangers.
- This appliance may not be used by children. Keep the appliance and its power cord out of children's reach.
- Children must not play with the appliance.
- This appliance is designed for household use only. It is not intended for use in locations such as:
 - staff kitchens in stores, offices and other workplaces;
 - agricultural farms;
 - hotel or motel rooms and other living areas;
 - bed and breakfast establishments.
- Never use the appliance in an industrial environment or outdoors.
- Do not use the appliance for commercial purposes or for purposes other than those for which it is intended.
- Before connecting the appliance to a power socket, check that the nominal voltage on its rating label matches the voltage in the power socket to which you wish to connect it.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Fully unwind the power cord before using it.

**Warning:**

To prevent the risk of the thermal fuse being suddenly reset, this appliance must not be powered via an external switching device such as a timer switch, and must not be connected to a circuit which has the function of being regularly switched on and off.

- Only use accessories, which have been supplied with this appliance or which have been approved by the manufacturer for this appliance. Never use any other accessories. Otherwise, this may result in a dangerous situation. Using non-original accessories may void the warranty.
- The accessories of this appliance contain sharp cutting edges and graters, therefore, always keep them out of children's reach.
- Do not place any items on to the appliance. Do not insert any objects into the ventilation openings of the appliance.

- Do not put the accessories of the appliance into a microwave oven.
- Only position the appliance on a clean, dry, horizontal and stable surface. Do not position the appliance on the edge of a kitchen countertop or table, or use it on the drainboard of a kitchen sink.
- Never place the appliance on or near an electric or gas stove or other sources of heat.
- Never connect the appliance to a power socket until it is properly assembled.
- When assembling the attachments, follow all the instructions provided in this user's manual. Never assemble the attachments on the appliance.
- Never attach and use more than one attachment at a time.
- For safety reasons, this appliance is equipped with a safety mechanism that prevents the motor from being started when the multi-function head is tilted out.
- In the event that the multi-function head tilts out during operation, the appliance will automatically stop running. For safety reasons, the multi-function head is not automatically put back into operation after being tilted back into the operating position. To resume operation, it is necessary to first set the speed control knob to position 0 (off) and then set the desired speed again.



Warning:

To prevent the risk of injury, do not put your hands into an area marked by this symbol.

- When using the beater, whisk or kneading attachment, never insert your hands or other items such as spatulas, etc. into the bowl while the appliance is in operation.
- In the event that ingredients stick to the walls of the bowl, blending jar or the chopping and grating attachment bowl, turn the appliance off. Wait until the rotating parts come to a stop and disconnect the power cord from the power socket. After disconnecting the power cord from the power socket, use a silicone spatula to clean the walls of the respective container.
- Do not touch rotating parts of the appliance and ensure that foreign items such as clothing, hair, kitchen utensils, etc. are kept away. There is a risk of injury or damage to the appliance.
- Make sure that no hair, clothing or other items come near the feed tube of the meat grinder or the chopping and grating attachment while the appliance is running. There is a danger of injury or damage to the appliance.
- Do not insert or use fingers or other utensils such as food spatulas to push ingredients through the feed tube of the meat grinder or the chopping and grating attachment while the appliance is running. Only use the appropriate pusher supplied with this appliance.
- Only use the appliance in the manner described in this user's manual.



Warning:

Incorrect use may lead to injuries.

- Do not turn on the appliance when it is empty. Incorrect use of the appliance may negatively affect its lifetime.
- The appliance's accessories contain very sharp chopping and cutting blades and graters. Handle the blades and grater very carefully to prevent damage.
- Pay special attention when handling the chopping and cutting blades and graters, especially when removing blades and graters from a container, when emptying a container, when removing the cutting blades from the meat grinder and when cleaning.
- Do not touch the blade edges, this applies especially when the appliance is connected to a power socket. The blades are very sharp.
- In the event that chopping blades or the beater, whipping or kneading attachment become jammed during operation, first disconnect the appliance from the power socket before removing the ingredients that caused the attachment to jam. Turn the appliance off before disconnecting it from the power socket.
- Allow hot ingredients to cool down before processing them. Do not add ingredients that are more than 60 °C above the ambient temperature. The container into which you add ingredients must be stabilised to the ambient temperature. Otherwise it may crack.
- Be very careful when there is a hot liquid inside the bowl, the blending jar or in the chopping and grating attachment bowl because the hot liquid may splash out of the appliance as a result of a sudden release of steam.
- Never process boiling liquids.
- Do not use the chopping blades of the chopping and grating attachment for processing hard ingredients such as frozen food, ice cubes, coffee beans, nutmeg, turmeric, etc.
- Do not use the meat grinder for grinding frozen meat or meat that contains bones.
- The ice-making bottle is used for making ice and to cool drinks prepared in the portable smoothie drinks bottle. Never put this bottle into a container in which you will be processing any ingredients.
- Never exceed the maximum capacity marked on the blending jar, smoothie blender or on the chopping and grating attachment bowl. When filling the stainless steel bowl, do not exceed $\frac{3}{4}$ of its overall capacity.
- When using the individual types of attachments, always adhere to the maximum amount of food, processing time and speed setting, as specified in this user's manual.
- Always allow the appliance to cool down after each batch of processed ingredients. To cool the appliance down, it is necessary to stop for a break of at least 20 minutes.
- The appliance will turn off automatically after 15 minutes of continuous operation. This will prevent the possibility of safety problems arising as a result of a longer operating time.

- Always turn off the appliance and disconnect it from the power socket when you have finished using it.
- The appliance must not be left without supervision when in operation or when connected to a power socket.
- Always turn off the appliance by setting the speed control knob to position 0 (off). After turning it off, always wait until the moving parts come to a complete stop, and then disconnect it from the power socket before tilting open the multi-function head, before opening or removing attachments or taking any part of the accessories off the stand.
- Never disengage the safety mechanism on the multi-function head of the appliance when the blender, smoothie blender, meat grinder or the chopping and grating attachment are attached to it.

 **Warning:**

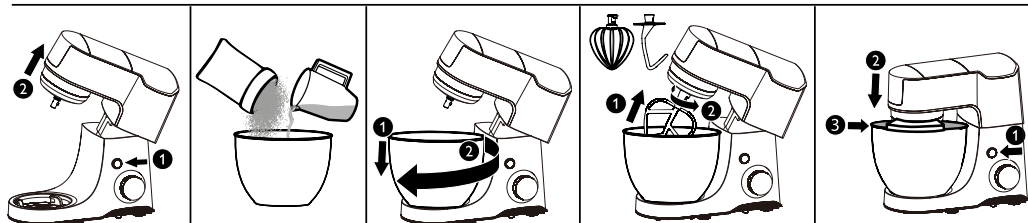
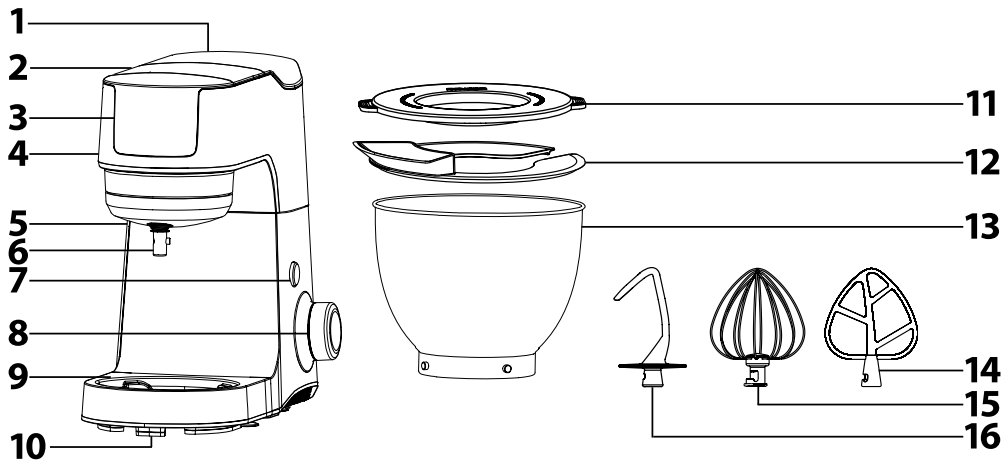
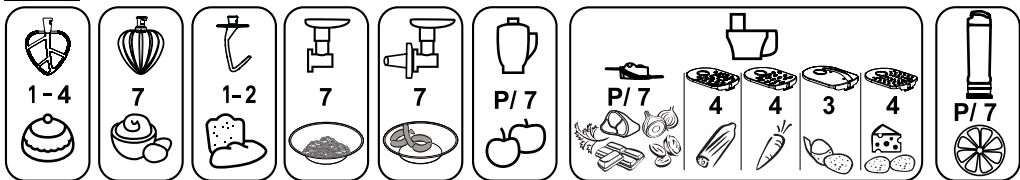
Always disconnect the appliance from the power supply when leaving it without supervision and before assembly, disassembly, cleaning, maintenance or before moving it.

Before replacing the accessories or accessible parts that move during use, turn the appliance off and disconnect it from the power supply.

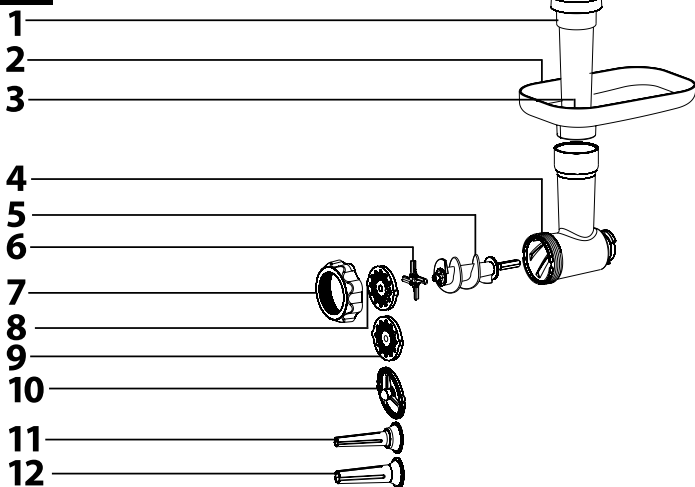
- Before first use, thoroughly wash all removable accessories intended for coming into contact with food according to the instructions contained in chapter Before first use.
- Keep the appliance clean. Clean it according to the instructions in chapter Cleaning and maintenance. Do not perform any maintenance on the appliance apart from the cleaning procedure described in chapter Cleaning and maintenance.
- Remove any used accessories from the appliance before cleaning.
- Never wash the motor unit (base unit with the multi-function head) under running water or submerge it in water or another liquid.
- The bowl and the portable smoothie bottle can be used for short term storage of foodstuffs and drinks.
- The chopping and grating attachment bowl and the blending jar are not intended for storing foodstuffs. Transfer any foodstuffs into a container suitable for storing food.
- Ensure that the power plug contacts do not come into contact with water or moisture. Do not place any items on the power cord. Make sure the power cord does not hang over the edge of a table, that it is not touching a hot surface or sharp objects, and keep it away from the rotating parts of the appliance.
- Disconnect the power cord from the power socket by gently pulling the plug of the power cord, and not the power cord itself. Otherwise, this could damage the power cord or the socket.
- If the power cord is damaged, it must be replaced by the manufacturer, its service technician or by a similarly qualified person, as this will prevent a dangerous situation from arising.

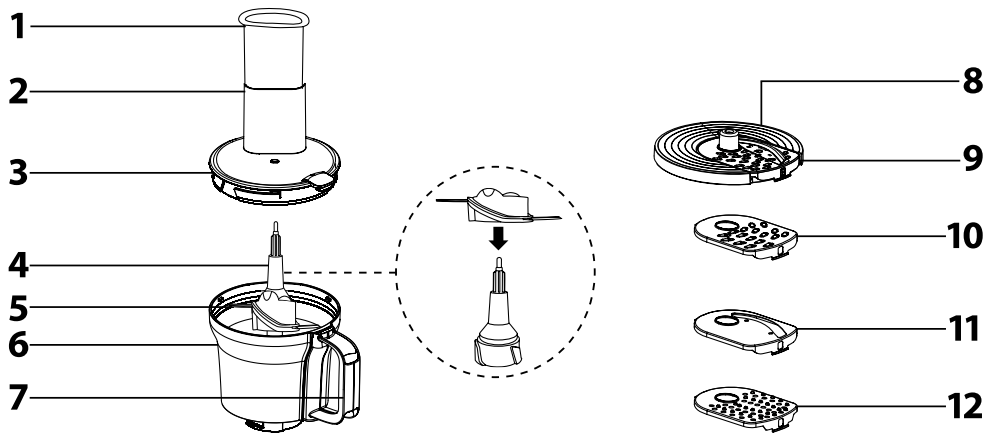
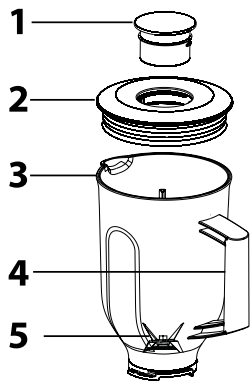
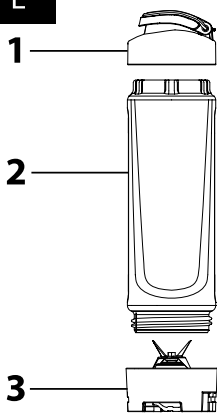
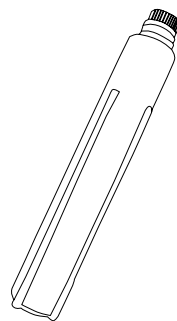
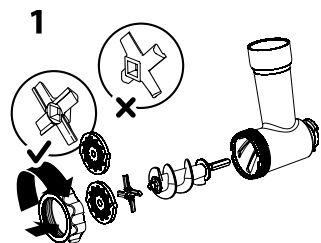
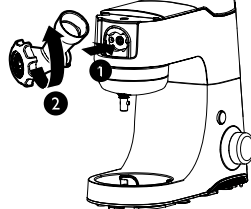
- Never use the appliance when its power cord or power cord plug, the protective cover of the motor unit or any other part of the appliance or its accessories are damaged, or when visible cracks appear on the appliance.
- In order to prevent a hazardous situation arising, never repair the appliance yourself or modify it in any way. For all repairs, contact an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

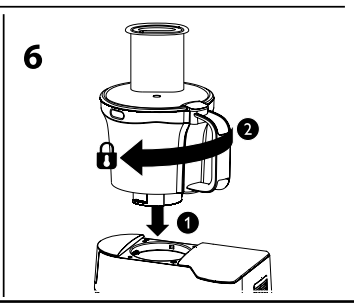
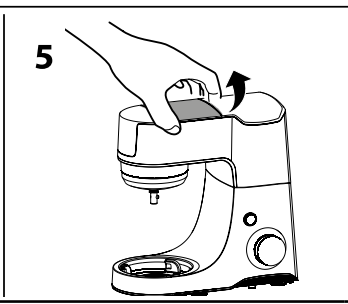
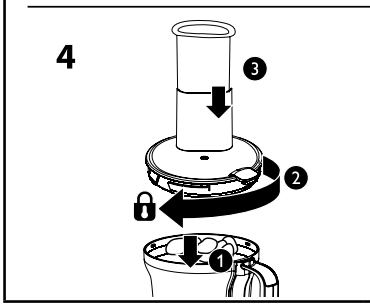
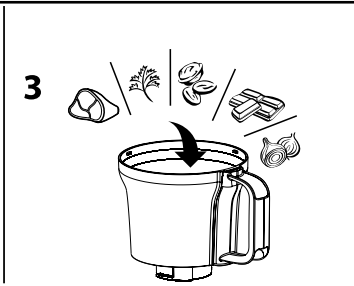
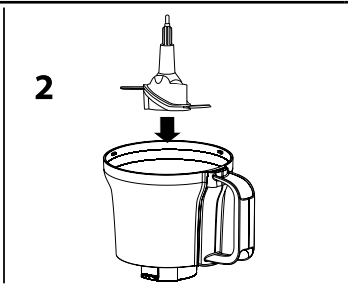
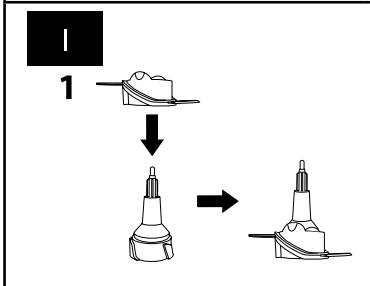
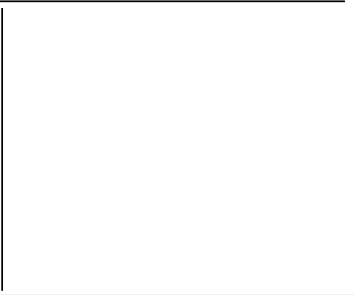
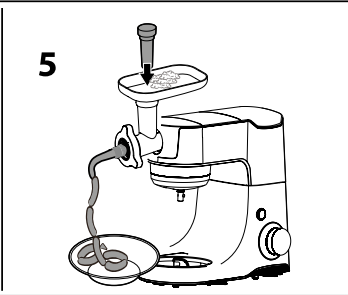
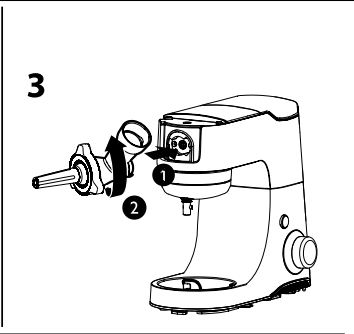
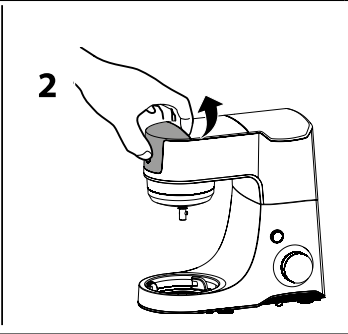
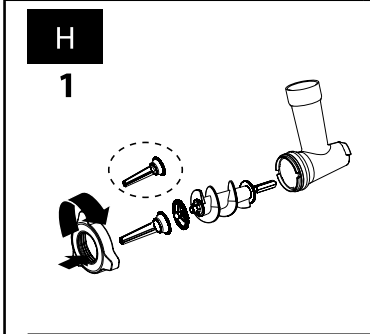
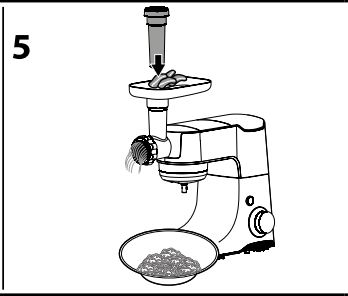
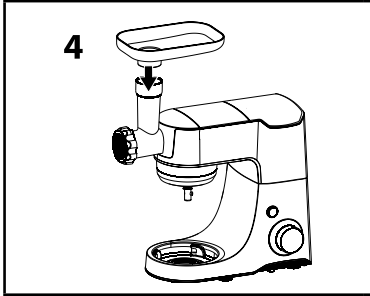
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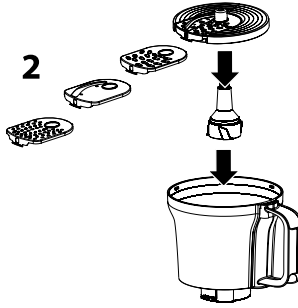
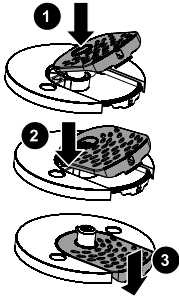
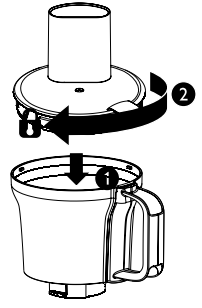
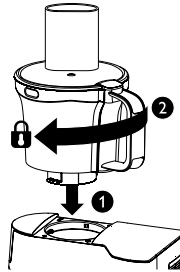
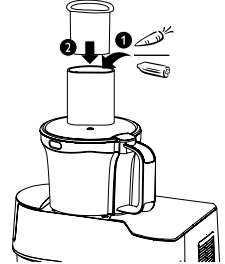
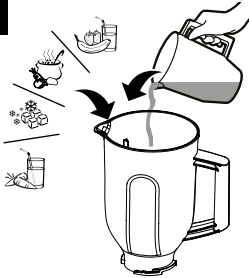
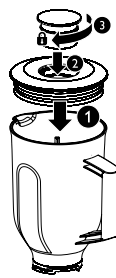
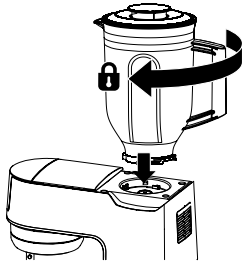


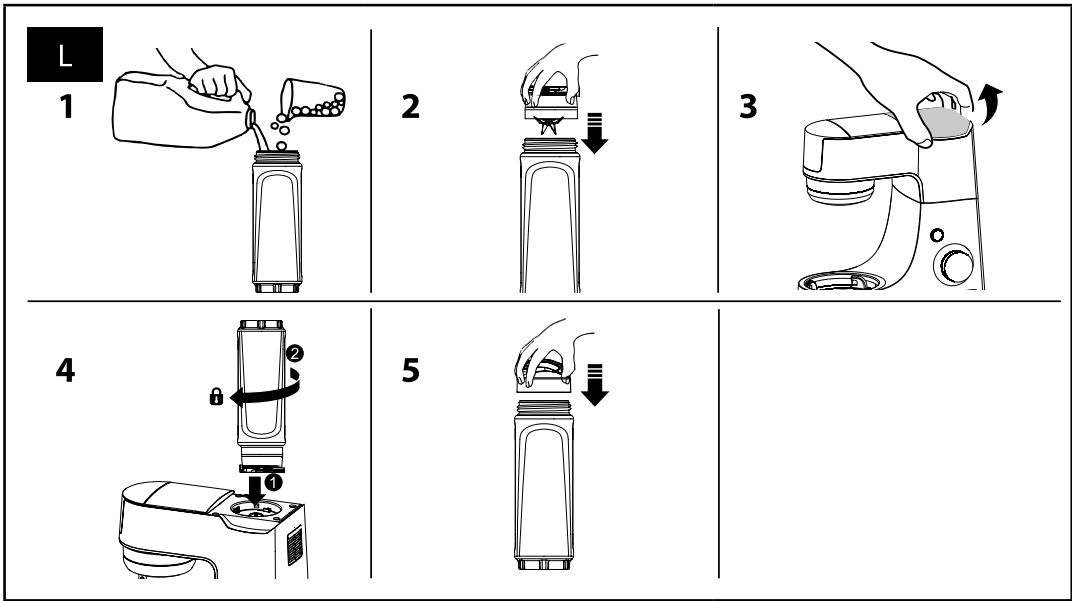
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C**D****E****F****G****2****3**



J**1****3****4****5****6****K****1****2****3****4**



M			
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- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE APPLIANCE

- A1** Removable safety cover of the high speed hub for attaching the blender or smoothie blender
- A2** Removable safety cover of the high speed hub for attaching the chopping and grinding attachment
- A3** Removable cover of the front meat grinder attachment hub
- A4** Multi-function head
- A5** Hub for connecting the beater, whisk or kneading hook
- A6** Base with motor unit
- A7** Multi-function head release button
- A8** Speed control knob
- serves to turn off the appliance and to set the speed and pulse level.
P (pulse level) – 0 (off)
– speed 1 to 7
- A9** Bowl mount
- A10** Anti-slip feet and suction cups provide stability to the appliance during operation.
- A11** Lid
serves to cover the bowl when using it to store food.
- A12** Protective bowl cover with a hole for adding ingredients
- A13** 4.5-litre stainless steel bowl
- A14** A-shaped beater
- A15** Balloon whisk
- A16** Kneading hook

DESCRIPTION OF MEAT GRINDER ACCESSORIES

- B1** Pusher
- B2** Hopper
- B3** Feed tube
- B4** Grinding chamber
- B5** Screw shaft
- B6** Cutting blades
- B7** Screw ring
- B8** Medium fine grinding plate
- B9** Coarse grinding plate
- B10** Separator
- B11** Thin sausage or hot dog stuffer attachment
- B12** Thick sausage or hot dog stuffer attachment

DESCRIPTION OF THE CHOPPING AND GRATING ATTACHMENT

- C1** Pusher
- C2** Feed tube
- C3** Lid
- C4** Tang of blade assembly and grater
- C5** Chopping blade assembly
- C6** 1.25-litre bowl

- C7** Bowl handle
- C8** Grating disc
- C9** Fine grater
- C10** Coarse grater
- C11** Slicing grater
- C12** Very fine grater

DESCRIPTION OF THE BLENDER ACCESSORIES

- D1** Measuring cup
- D2** Lid of the blending jar with a hole for adding ingredients
- D3** 1.25-litre blending jar
- D4** Blending jar handle
- D5** Titanium coated chopping blades

DESCRIPTION OF THE SMOOTHIE BLENDER ACCESSORIES

- E1** Lid with a dosable drinking spout, 2 pcs
- E2** 0.6-litre bottle, 2 pcs
is made from very durable Tritan plastic.
- E3** Removable chopping blade assembly with a titanium coating

DESCRIPTION OF ADDITIONAL ACCESSORIES

- F1** Ice-making bottle, 2 pcs

BEFORE FIRST USE

- Take the appliance and its accessories out of the packaging materials. Remove all the advertising labels and stickers.
- Before using the appliance for the first time, thoroughly wash the removable accessories that are intended for coming into contact with food under running water with the addition of liquid kitchen detergent. Then rinse using clean running water to remove any remaining kitchen detergent. Allow the chopping blades and graters to dry naturally. Wipe all the other parts dry using a fine wiping cloth.



Warning:

It is necessary to be especially careful when cleaning the chopping and cutting blades and graters. Handle the blades and graters very carefully to prevent injury.

- Never wash the base unit **A6** with the multi-function head **A4** under running water or submerge it in water or another liquid.

BEATER, WHISK AND KNEADING HOOK

SELECTING THE CORRECT ATTACHMENT TYPE, SETTING THE SPEED AND OPERATING TIME

Attachment type	Purpose of use	Speed setting	Maximum time of continuous operation
Beater A14	It is used for beating light and medium heavy yeast-free doughs such as sponge or batter doughs, for preparing sauces, creams, fillings, etc. Do not use to knead heavy doughs.	Set the speed in the range from 1 to 4 depending on the type of ingredients being processed.	6 min
Balloon whisk A15	It is used for whisking whole eggs or egg whites, whipped cream, foamy creams, etc. Do not use it for beating or kneading doughs.	Speed 7 Depending on the processed ingredients, you may set a lower speed.	8 min
Kneading hook A16	It is used for kneading various types of doughs, including heavy and thick doughs containing yeast. It is therefore suitable for kneading bread dough, pizza dough, etc.	Speed 1 to 2	8 min

ASSEMBLING AND DISASSEMBLING THE APPLIANCE (FIGURE A)

- Always disconnect the appliance from the power supply before assembly and disassembly. Before replacing the accessories or accessible parts that move during use, turn the appliance off and disconnect it from the power supply.
- Place the food processor on an even, dry surface, for example on a kitchen countertop.
- Press button **A7** to release the multi-function head **A4**. Gently hold the multi-function head **A4** from above with one hand and tilt it open all the way. The multi-function head **A4** is locked in the top position when it clicks and button **A7** slides out.
- Place the ingredients into the stainless steel bowl **A13**. When filling the bowl **A13**, follow all the safety instructions and the maximum amounts of ingredients specified for the respective type of accessory in subchapter Operating the appliance and Quick guide to processing ingredients.
- With the ingredients inside the stainless steel bowl **A13**, insert it into the base unit **A6** and secure it in place by turning it clockwise. A properly attached bowl **A13** cannot be independently lifted off the base unit **A6**.
- Depending on the intended use, select the correct type of attachment **A14**, **A15** or **A16** and slide it on to the shaft of the hub **A5**. Push the attachment towards the hub **A5** and at the same time turn it anticlockwise all the way. Then release it. This will lock it in place. Lightly pull the attachment downwards with one hand to check that it is properly attached.
- Press button **A7** and tilt the multi-function head **A4** down into the operating position. The multi-function head **A4** is locked in the tilted down operating position when it clicks and button **A7** slides out.
- Cover the bowl **A13** using the protective cover **A12**. The cover **A12** must fully slide in along the entire perimeter of the bowl **A13**. The cover **A12** must be seated evenly on the bowl **A13** and must not be tilted down to one side, etc.
- Make sure that removable covers **A1**, **A2** and **A3** are properly attached to the multi-function head **A4**. The appliance is now assembled and ready for use.
- The safety system will not permit the appliance to be started unless safety covers **A1** and **A2** are properly installed in their place.
- When disassembling, proceed in reverse sequence to the assembly.

OPERATING THE APPLIANCE

- Place the ingredients into the bowl **A13**.



Attention:

In a single batch, it is possible to process no more than 2.2 litres of light dough or 0.8 litres of thick, heavy dough. The maximum number of egg whites that can be whisked at once is 8.

Do not fill the bowl **A13** to more than $\frac{3}{4}$ of its total capacity.

If an insufficient amount of ingredients are put in the bowl **A13** (less than 0.3 litres of dough), then they may not be optimally processed.

- Select the right type of attachment based on its intended use and to assemble the appliance, proceed according to the instructions in the previous subchapter Assembling and disassembling the appliance. Before assembling it, make sure that the appliance is turned off and disconnected from the power socket.
- Before connecting it to a power socket, make sure that the appliance is correctly assembled and that the speed control knob **A8** is set to position 0 (off).
- Connect the power cord plug to a power socket. Set the speed using the speed control knob **A8**. Turn the speed control knob **A8** clockwise to increase the speed, turning it in the opposite direction will reduce the speed. For the initial mixing in of ingredients, first set a lower speed. Electronic speed regulation ensures that the set speed will be maintained under various loads.
- While it is running, ingredients may be added into the bowl **A13** through the hole in the cover **A12**.
- Adhere to the maximum permitted amount of ingredients, operating time and speed setting as specified in this user's manual. To prevent damaging the appliance, do not exceed the speed setting specified for the individual attachment types.
- If it is necessary to wipe ingredients off the inside walls of the bowl **A13**, first turn off the food processor by setting the speed control knob **A8** to position 0 (off) and then disconnect it from the power socket. After disconnecting it from the power socket, clean the walls of the bowl **A13** using a plastic spatula.
- After you have finished using the appliance, always set the speed control knob **A8** to position 0 (off) and disconnect the power cord plug from the power socket. Before disconnecting it from the power socket, wait until the moving parts come to a stop.
- Before disassembling the food processor, make sure that it is turned off and disconnected from the power socket. Use a soft plastic spatula to empty out the contents of the bowl **A13**.

INSTRUCTIONS FOR PROCESSING INGREDIENTS

Attachment type	Ingredients	Maximum amount (batch)	Maximum processing time	Speed setting
Balloon whisk A15	Egg whites	8 pcs	4 min	7
Balloon whisk A15	Whipping cream	1l	8 min	5–7
Beater A14	Cake dough	2.2l	6 min	1–4
Kneading hook A5	Pizza dough Bread dough	0.8l	5 min	1–2



Note:

When whipping egg whites, the bowl **A13** and the beater **A15** must be perfectly clean and dry. Even a small amount of fat may cause the egg whites not to be whipped to the desired snowy consistency. Whipping cream should be cooled to a temperature of 6 °C prior to being whipped. When making dough, allow the ingredients to settle to room temperature before processing them.

MEAT GRINDER – GRINDING MEAT

ASSEMBLING AND DISASSEMBLING THE APPLIANCE (FIGURE G1–G4)

- Always disconnect the appliance from the power supply before assembly and disassembly. Before replacing the accessories or accessible parts that move during use, turn the appliance off and disconnect it from the power supply.
- Insert the screw shaft **B5** into the grinding chamber **B4**. First place the grinding blades **B6** (cutting edge facing out from the grinding chamber **B4**) on to the shaft **B5** (with the edge facing outwards from the chamber) and then attach either the medium fine grinding plate **B8** or coarse grinding plate **B9** depending on the preferred coarseness of the grind. Make sure that the grinding plate properly slides into the hole in the grinding chamber **B4**.



Warning:

When handling the cutting blades **B6** be very careful not to injure yourself on their sharp edges.

- Place the screw ring **B7** on to the grinding chamber **B4** and tighten it securely by screwing it clockwise.
- Check that the motor unit is disconnected from the mains power socket and that the multi-function head **A4** is tilted down to horizontal position.
- Remove the cover of the front hub **A3** from the multi-function head **A4**, see figure **G2**. As shown in figure **G3**, place the assembled meat grinder against the front hub and attach it by turning it anticlockwise all the way. Place the hopper **B2** on to the feed tube **B3**.
- Make sure that the safety covers **A1** and **A2** are properly attached to the multi-function head **A4**. The appliance is now assembled and ready for use.
- The safety system will not permit the appliance to be started unless safety covers **A1** and **A2** are properly installed in their place.
- To disassemble proceed in the reverse sequence.

OPERATING THE APPLIANCE

- First prepare the meat for grinding in the following way. Remove all bones, tendons, cartilage and cut the meat into 2×2×6 cm size pieces that will freely pass through the feed tube **B3**.



Attention:

Never attempt to grind frozen meat. Allow it to defrost before grinding it.

- Place the bowl **A13** or another suitable container under the meat grinder.
- Before connecting it to a power socket, make sure that the appliance is correctly assembled and that the speed control knob **A8** is set to position 0 (off).
- With clean and dry hands, insert the power cord plug into a power socket. Set the speed using the speed control knob **A8**. It is recommended to set speed 7 for this attachment. Gradually place the meat pieces into the feed tube **B3** and push them in using the pusher **B1**, see figure **G5**. Take care not to clog up the meat grinder by a large amount of meat.



Attention:

Never use fingers or other items to push the meat in. Always use the provided plunger **B1**.

The shaft of hub **A5** will move when the meat grinder is used.

- The ground meat will fall into the prepared bowl. The meat that remains in the grinding chamber **B4** can be removed by grinding a slice of bread or a bread roll. No more than 2 kg of ingredients may be processed per batch. The maximum continuous operating time is 6 minutes.
- In the event that meat jams inside the grinder, turn the appliance off by setting the speed control knob **A8** to position 0 (off) and disconnect it from the power socket. After disconnecting it from the power socket, remove the hopper **B2** and remove the grinder off the multi-function head **A4**. Then disassemble the grinder into its individual parts and remove the ingredients that caused its blockage. Then reassemble the grinder and attach it to the multi-function head **A4**. Connect the power cord plug to a power socket, set the speed and continue working.
- After you have finished using the appliance, set the speed control knob **A8** to position 0 (off) and disconnect the power cord plug from the power socket. Before disconnecting it from the power socket, wait until the moving parts come to a stop.
- Before removing the grinder from the multi-function head **A4**, make sure that the appliance is turned off and disconnected from the power socket.

INSTRUCTIONS FOR PROCESSING INGREDIENTS

Type of accessory	Ingredients	Maximum amount (batch)	Speed setting	Maximum grinding time
Meat grinder	Meat cut into pieces	2 kg	7	3 min

MEAT GRINDER – MAKING SAUSAGES AND HOT DOGS

ASSEMBLING AND DISASSEMBLING THE APPLIANCE (FIGURE H1–H4)

- Always disconnect the appliance from the power supply before assembly and disassembly. Before replacing the accessories or accessible parts that move during use, turn the appliance off and disconnect it from the power supply.
- Insert the screw shaft **B5** into the grinding chamber **B4**. Put the separator **B10** on to the screw shaft **B5**. Make sure that the separator **B10** properly slides into the hole in the grinding chamber **B4**.
- Place the sausage or hot dog stuffer attachment **B11** or **B12** on to the separator **B10** and then the screw ring **B7** on to the grinding chamber **B4**.
- Check that the motor unit is disconnected from the mains power socket and that the multi-function head **A4** is tilted down to horizontal position.
- Remove the cover of the front hub **A3** from the multi-function head **A4**, see figure **H2**. As shown in figure **H3**, place the assembled attachment against the front hub and attach it by turning it anticlockwise all the way. Place the hopper **B2** on to the feed tube **B3**.
- Make sure that the safety covers **A1** and **A2** are properly attached to the multi-function head **A4**. The appliance is now assembled and ready for use.
- The safety system will not permit the appliance to be started unless safety covers **A1** and **A2** are properly installed in their place.
- To disassemble proceed in the reverse sequence.

OPERATING THE APPLIANCE

- Prepare the casing that you will fill with ground meat. It is necessary to first allow the casing to soak in lukewarm water for approximately 10 minutes and then it is necessary to skewer or tie one of its ends.
- Before connecting it to a power socket, make sure that the appliance is correctly assembled and that the speed control knob **A8** is set to position 0 (off).
- With clean and dry hands, insert the power cord plug into a power socket.
- Place the ground meat mixture on to the hopper **B2** and slide the open end of the casing, like a harmonica, on to attachment **B11** or **B12**. Set the speed using the speed control knob **A8**. It is recommended to set speed 7 for this attachment.

- With one hand hold the sausage casing on the attachment **B11** or **B12** and use the other hand to push the ground meat mixture with the pusher **B1** through the feed tube **B3**, see figure **H5**. If the sausage casing sticks to the attachment **B11** or **B12**, it is necessary to moisten it with water again.
- No more than 5 kg of ground meat mixture may be processed per batch. The maximum continuous operating time is 6 minutes.



Attention:

Never use fingers or other items to push the ground meat in. Always use the provided plunger **B1**.

- After you have finished using the appliance, set the speed control knob **A8** to position 0 (off) and disconnect the power cord plug from the power socket. Before disconnecting it from the power socket, wait until the moving parts come to a stop.
- Before removing the grinder from the multi-function head **A4**, make sure that the appliance is turned off and disconnected from the power socket.

INSTRUCTIONS FOR PROCESSING INGREDIENTS

Type of accessory	Ingredients	Maximum amount (batch)	Speed setting	Maximum processing time
Meat grinder – sausage and hot dog stuffer attachment B11 or B12	Ground meat mixture	5 kg	7	6 min

CHOPPING AND GRATING ATTACHMENT

ASSEMBLING AND DISASSEMBLING THE APPLIANCE

- Always disconnect the appliance from the power supply before assembly and disassembly. Before replacing the accessories or accessible parts that move during use, turn the appliance off and disconnect it from the power supply.

A. ASSEMBLING THE APPLIANCE FOR CHOPPING FOOD AND DISASSEMBLING THE APPLIANCE (FIGURE I1–I6)

- Slide the blade assembly **C5** on to the tang **C4** from above and push it down. Gently turn the blade assembly **C5** to one side and then the other until it is properly seated on the tang **C4**.



Warning:

When handling the blade assembly **C5**, in order to prevent injury, it is necessary to be especially careful. Always hold the blade assembly **C5** only by the central plastic part. The blades are very sharp. Do not touch the blade edges.

- Insert the tang **C4** with the blade assembly **C5** into the bowl **C6** so that the tang **C4** is properly seated on the central shaft at the bottom of the bowl **C6**.
- Place the ingredients into the bowl **C6**. Larger ingredients must be first cut into cubes measuring approximately 3 cm. Ingredients must always be placed into the bowl **C6** only after the tang **C4** with the blade assembly **C5** are inserted into it. When filling the bowl **C6** follow all safety instructions and adhere to the maximum amount of ingredients specified for this attachment, see subchapter Using the appliance – A. Chopping food and subchapter Quick guide to processing ingredients. The maximum capacity of the bowl is 1.25 litres. Do not overfill the bowl **C6**.
- Put the lid **C3** on to the bowl **C6**. Use one hand to grasp the handle **C7** and with the other hand turn the lid **C3** clockwise until it is secured in the bowl **C6**. This is indicated by a click. Insert the pusher **C1** into the feed tube **C2**.
- Check that the motor unit is disconnected from the mains power socket and that the multi-function head **A4** is tilted down to horizontal position. Remove the cover **A2** from the multi-function head **A4** as shown in figure **I5**. As shown in figure **I6**, put the assembled attachment on to the hub of the multi-function head **A4** and secure it in place by turning it clockwise all the way. When putting the attachment on to the hub, it is necessary that the symbol ▼ marked on the bowl **C6** is aligned with the symbol □ marked on the multi-function head **A4**. To attach it to the multi-function head **A4**, it is necessary to turn the attachment clockwise until the symbol ▼ marked on the bowl **C6** is aligned with the symbol □ marked on the multi-function head **A4**.
- Make sure that the removable covers **A1** and **A3** are properly attached to the multi-function head **A4**. The appliance is now assembled and ready for use.
- The safety system will not permit the appliance to be started unless safety cover **C5** is properly attached to the bowl **C6**, if the attachment is not properly attached to the multi-function head **A4** and if the safety cover **A1** is not properly secured in place.
- To disassemble proceed in the reverse sequence.

A. ASSEMBLING THE APPLIANCE FOR GRATING FOOD AND DISASSEMBLING THE APPLIANCE (FIGURE J1–J5)

- Insert one of the graters **C9**, **C10**, **C11** or **C12** into the grating disc **C8** as shown in figure **J1**, whilst ensuring that it slides in properly.



Warning:

To prevent injury on their sharp edges, it is necessary to be especially careful when handling the graters **C9**, **C10**, **C11** and **C12**. Only hold the graters by their sides.

- Place the tang **C4** into the bowl (the blade assembly **C5** must be removed) and make sure that it is properly seated on the central shaft on the bottom of the bowl **C6**. Put the grating disc **C8** with a grater on to the tang **C4** so that the grater blades point upwards.

- Put the lid **C3** on to the bowl **C6**. Use one hand to grasp the handle **C7** and with the other hand turn the lid **C3** clockwise until it is secured in the bowl **C6**. This is indicated by a click.
- Check that the motor unit is disconnected from the mains power socket and that the multi-function head **A4** is tilted down to horizontal position. Remove the cover **A2** from the multi-function head **A4** as shown in figure **J4**. As shown in figure **J5**, put the assembled attachment on to the hub of the multi-function head **A4** and secure it in place by turning it clockwise all the way. When putting the attachment on to the hub, it is necessary that the symbol ▼ marked on the bowl **C6** is aligned with the symbol □ marked on the multi-function head **A4**. To attach it to the multi-function head **A4**, it is necessary to turn the attachment clockwise until the symbol ▼ marked on the bowl **C6** is aligned with the symbol □ marked on the multi-function head **A4**.
- Make sure that the removable covers **A1** and **A3** are properly attached to the multi-function head **A4**. The appliance is now assembled and ready for use.
- The safety system will not permit the appliance to be started unless safety cover **C5** is properly attached to the bowl **C6**, if the attachment is not properly attached to the multi-function head **A4** and if the safety cover **A1** is not properly secured in place.
- To disassemble proceed in the reverse sequence.

OPERATING THE APPLIANCE

A. CHOPPING FOOD

- Prepare your ingredients and cut them into approximately 3cm cubes. With vegetables like onion, it is sufficient to cut them into quarters.
- Assemble the appliance according to the instructions contained in subchapter A. Assembling the appliance for chopping food and disassembling the appliance. Before assembling it, make sure that the motor unit is turned off and disconnected from the power socket. Ingredients must always be placed into the bowl **C6** only after the tang **C4** with the blade assembly **C5** are inserted into it.



Attention:

The maximum capacity of the bowl **C6** is 1.25 litres. Never fill it past the maximum mark.

- Adhere to the maximum amount of ingredients specified for this attachment in subchapter Quick guide to processing ingredients.
- Do not use the attachment for processing hard ingredients such as frozen foods, coffee beans, nutmeg, turmeric or ice cubes, etc.
- Before connecting it to a power socket, make sure that the appliance is correctly assembled and that the speed control knob **A8** is set to position 0 (off).
- Connect the power cord plug to a power socket. Set the speed using the speed control knob **A8**. It is recommended to set speed 7 or P (pulse level) for this attachment. The pulse level is used for setting the speed to maximum for a short time. To start the pulse mode, turn the speed control knob **A8** to the position "P" and hold it down in this position for a moment. As soon as you release the speed control knob **A8**, it will automatically return to position 0 (off). Short pulse switching will limit excessive pulverisation of the food.
- Do not leave the appliance in operation for too long when chopping hard cheese or chocolate. Otherwise this could heat up these ingredients; they will melt and start clodding up.



Attention:

The shaft of hub **A5** will move when the attachment is used.

- Adhere to the maximum processing time and speed setting, as specified for this attachment in subchapter Quick guide to processing ingredients.
- The maximum continuous operating time is 6 minutes.
- After you have finished using the appliance, set the speed control knob **A8** to position 0 (off) and disconnect the power cord plug from the power socket. Before disconnecting it from the power socket, wait until the moving parts come to a stop.
- Before removing the attachment from the multi-function head **A4**, make sure that the appliance is turned off and disconnected from the power socket. Be especially careful when handling the chopping blade edges, particularly when taking the chopping blades out of the bowl **C6** and when emptying the bowl **C6**.

B. GRATING FOOD

- Prepare the ingredients and cut them into pieces that will pass through the feed tube **C2**.
- Select a grater type and assemble the appliance according to the instructions contained in subchapter B. Assembling the appliance for grating food and disassembling the appliance. Before assembling it, make sure that the motor unit is turned off and disconnected from the power socket.
- Do not use graters **C9**, **C10**, **C11** and **C12** for grating excessively hard ingredients. Graters **C9**, **C10**, **C11** and **C12** can only be used for processing such foods that can normally be sliced using a knife.
- Before connecting it to a power socket, make sure that the appliance is correctly assembled and that the speed control knob **A8** is set to position 0 (off).
- Connect the power cord plug to a power socket and set speed 3 or 4 using the speed control knob **A8**.



Attention:

The shaft of hub **A5** will move when the attachment is used.

- Gradually add the ingredients into the feed tube **C2** and push them through using with the pusher **C1**, see figure **J6**.



Attention:

Never use fingers or other items to push the ingredients in. Always use the provided pusher **C1**.

- Adhere to the maximum amount of ingredients, maximum processing time and speed setting, as specified for this attachment in subchapter Quick guide to processing ingredients.
- The maximum speed for this attachment is speed 4. The maximum continuous operating time is 6 minutes.
- After you have finished using the appliance, set the speed control knob **A8** to position 0 (off) and disconnect the power cord plug from the power socket. Before disconnecting it from the power socket, wait until the moving parts come to a stop.
- Before removing the attachment from the multi-function head **A4**, make sure that the appliance is turned off and disconnected from the power socket. Be especially careful when handling the graters, particularly when taking the chopping blades out of the bowl **C6** and when emptying the bowl **C6**.

INSTRUCTIONS FOR PROCESSING INGREDIENTS

Attachment type	Ingredients	Maximum amount (batch)	Speed setting	Maximum processing time	
Blade assembly C5	Meat or ham	500 g	7 or P (pulse level)	5 s or 5x 1 s	
	Onion	500 g	P	5x 1 s	
	Herbs	50 g	P (pulse level)	30 s	
	Nuts with shells removed	250 g	7	60 s	
	Chocolate	250 g	7	45 s	
Chopping and grating attachment	Carrot	500 g	4	30 s	
	Coarse grater C10				
	Fine grater C9	Cucumber 2 pcs	4	30 s	
	Slicing grater C11	Peeled potatoes	500 g	3	30 s
	Very fine grater C12	Peeled potatoes	500 g	4	30 s
	Very fine grater C12	Parmesan	200 g	4	30 s

BLENDER

ASSEMBLING AND DISASSEMBLING THE APPLIANCE (FIGURE K1–K4)

- Always disconnect the appliance from the power supply before assembly and disassembly. Before replacing the accessories or accessible parts that move during use, turn the appliance off and disconnect it from the power supply.
- Pour liquids or place food into the blending jar **D3**. Large food pieces need to be cut into smaller pieces before blending. When filling the blending jar **D3**, follow all the safety instructions and the maximum amounts of ingredients as specified for the respective type of accessory in subchapter Operating the appliance and guide to processing ingredients. The maximum capacity of the blending jar **C3** is 1.25 litres. Never fill it past the maximum mark.
- Seat the lid **D2** on to blending jar **D3** and push it down properly so that it adheres to the neck of the blending jar **D3** along its entire perimeter. Into the hole in the lid **D2**, place the measuring cap **D1** and turn it clockwise all the way to secure it in place.
- Check that the motor unit is disconnected from the mains power socket and that the multi-function head **A4** is tilted down to horizontal position. Remove the cover **A1** from the multi-function head **A4**, see figure **K3**. As shown in figure **K4**, place the assembled blending jar on to the hub and turn it clockwise all the way. When putting the assembled blending jar on to the hub, it is necessary that the symbol ▼ marked on the jar **D3** is aligned with the symbol ◻ marked on the multi-function head **A4**. To attach it to the multi-function head **A4**, it is necessary to turn the assembled blending jar clockwise until the symbol ▼ marked on the jar **D3** is aligned with the symbol ◻ marked on the multi-function head **A4**.
- Make sure that the removable covers **A2** and **A3** are properly attached to the multi-function head **A4**. The appliance is now assembled and ready for use.
- The safety system will not permit the appliance to be started unless the blending jar is properly attached to the multi-function head **A4** and unless the safety cover **A2** is properly secured in place.
- To disassemble proceed in the reverse sequence.

OPERATING THE APPLIANCE

- The blender is intended for preparing meals and drinks such as creamy soups, sauces, spreads, milkshakes, freshly blended baby foods, etc. It is not intended for juicing fruit and vegetables, preparing potato purée, yeast dough or for whipping egg whites.

- Place the ingredients (larger pieces must be cut up in advance) into the blending jar **D3**, and assemble the appliance as described in the preceding subchapter Assembling and disassembling the appliance. Before assembling it, make sure that the motor unit is turned off and disconnected from the power socket.



Attention:

The maximum capacity of the blending jar **C3** is 1.25 litres. Never fill it past the maximum mark. When blending liquids that expand in volume during the blending process, fill the blending jar **D3** to no more than ¾ of its maximum capacity.

- Before connecting it to a power socket, make sure that the appliance is correctly assembled and that the speed control knob **A8** is set to position 0 (off).
- Connect the power cord plug to a power socket. Set the speed using the speed control knob **A8**. It is recommended to set speed 7 or P (pulse level) for this attachment. The pulse level is appropriate when you wish to blend food only very quickly. To start the pulse level, turn the speed control knob **A8** to the position "P" and hold it in this position for a moment. As soon as you release the speed control knob **A8**, it will automatically return to position 0 (off).



Attention:

The shaft of hub **A5** will move when the blender is used.

- Adhere to the maximum amount of food, processing times and speed settings as specified in the table in the Quick guide to processing ingredients. The maximum continuous operating time is 3 minutes.
- While blending, you may add food or liquids to the blending jar **D3** through the hole in the lid **D2** after removing the measuring cap **D1**. During operation, never open the lid **D2** or place your hands or other items into the blending jar **D3**.
- After you have finished using the appliance, set the speed control knob **A8** to position 0 (off) and disconnect the power cord plug from the power socket. Before disconnecting it from the power socket, wait until the moving parts come to a stop.
- Before removing the blending jar from the multi-function head **A4**, always make sure that the appliance is turned off and disconnected from the power socket. Use a soft plastic spatula to remove food from the blending jar **D3**. Be especially careful when emptying out the blending jar **D3**. The chopping blades **D5** are very sharp. To avoid injury, do not touch the blade edges.

ADVICE AND TIPS FOR BLENDING

- First cut food with a firm consistency such as fruit and vegetables into cubes measuring 2cm and only then blend it.
- First, blend a smaller amount of ingredients and then gradually add more ingredients through the hole in the lid **D2** while blending. In this way, you will achieve better results than by adding all ingredients into the blending jar **D3** at once.
- If you need to blend food of a solid consistency together with liquids, we recommend that you first blend the food of solid consistency and a part of the liquids. Then gradually add the remaining liquids through the hole in the lid **D2** while blending.
- To blend very thick liquids, we recommend using the pulse level so that the chopping blades **D5** do not get jammed too often. Start the blender repeatedly in short intervals.
- Ice cubes must be processed immediately upon being removed from the freezer. When the ice starts to melt, the ice cubes will stick together and it will not be possible to blend them.

INSTRUCTIONS FOR PROCESSING INGREDIENTS

Type of accessory	Ingredients	Maximum amount (batch)	Speed setting	Maximum blending time
Blender	Vegetable drinks	1.25l	7	2 min
	Fruit cocktails	1.25l	7	1 min
	Soups cooled to room temperature	1.25l	7	1 min
	Ice cubes	9 pcs	P (pulse level)	20x 1 s

SMOOTHIE BLENDER

ASSEMBLING AND DISASSEMBLING THE APPLIANCE (FIGURE L1–L5)

- Always disconnect the appliance from the power supply before assembly and disassembly. Before replacing the accessories or accessible parts that move during use, turn the appliance off and disconnect it from the power supply.
- Add the liquids and food that you wish to blend into the smoothie blender **E2**. Larger ingredients must be first cut into cubes measuring approximately 2cm. When filling the blending jar **E2**, follow all the safety instructions and the maximum amounts of ingredients as specified for the respective type of accessory in subchapter Quick guide to processing ingredients. The maximum capacity of the blending jar **E2** is 0.6 litres. Never fill it past the maximum mark.
- Put the blade assembly **E3** on to the neck of the blending jar **E2** so that the chopping blades point into the blending jar **E2** and screw it in tightly.



Warning:

When handling the blade assembly **E3**, in order to prevent injury, it is necessary to be especially careful. Do not touch the blade edge.

- Check that the multi-function head **A4** is disconnected from the mains power socket and that the multi-function head **A4** is tilted down to horizontal operating position. Remove the cover **A1** from the multi-function head **A4**, see figure **L3**. Turn the assembled smoothie blending jar over so that the blade assembly **E3** is at the bottom. As shown in figure **L4**, place the assembled blending jar on to the hub and turn it clockwise all the way. When putting the assembled smoothie blending jar on to the hub, it is necessary that the symbol ▼ marked on the blade assembly **E3** is aligned with the symbol ◻ marked on the multi-function head **A4**. To attach it to the multi-function head **A4**, it is necessary to turn the assembled blending jar clockwise until the symbol ▼ marked on the blade assembly **E3** is aligned with the symbol ◻ marked on the multi-function head **A4**.
- Make sure that the removable covers **A2** and **A3** are properly attached to the multi-function head **A4**. The appliance is now assembled and ready for use.
- The safety system will not permit the appliance to be started unless the smoothie blending jar is properly attached to the multi-function head **A4** and unless the safety cover **A2** is properly secured in place.
- To disassemble proceed in the reverse sequence. The smoothie blender must be taken off the appliance very carefully so as not to loosen the blade assembly **E3** from the neck of the blending jar **E2**.
- If you wish to use the smoothie blending jar as a drink bottle, attach the lid **E1** to the neck of the blending jar **E2**, see figure **L5**. Make sure that the drinking spout is properly closed so as not to spill the bottle's contents when carrying it.

OPERATING THE APPLIANCE

- The smoothie blender is intended for preparing fruit and vegetable smoothie drinks.
- Place the ingredients (larger pieces must be cut up in advance) into the blending jar **E2**, and assemble the appliance as described in the preceding subchapter Assembling and disassembling the appliance. Before assembling it, always make sure that the motor unit is turned off and disconnected from the power socket.



Attention:

The maximum capacity of the blending jar **E2** is 0.6 litres. Never fill it past the maximum mark.

- Before connecting it to a power socket, make sure that the appliance is correctly assembled and that the speed control knob **A8** is set to position 0 (off).
- Connect the power cord plug to a power socket. Set the speed using the speed control knob **A8**. It is recommended to set speed 7 or P (pulse level) for this type of accessory. The pulse level is appropriate when you wish to blend food only very quickly. To start the pulse level, turn the speed control knob **A8** to the position "P" and hold it in this position for a moment. As soon as you release the speed control knob **A8**, it will automatically return to position 0 (off).



Attention:

The shaft of hub **A5** will move when the smoothie blender is used.

- Adhere to the maximum amount of food, processing times and speed settings as specified in the table in the Quick guide to processing ingredients. The maximum continuous operating time is 1.5 minutes.
- After you have finished using the appliance, set the speed control knob **A8** to position 0 (off) and disconnect the power cord plug from the power socket. Before disconnecting it from the power socket, wait until the moving parts come to a stop.
- Before removing the smoothie blender from the multi-function head **A4**, always make sure that the appliance is turned off and disconnected from the power socket. Special attention must be paid when handling the blade assembly **E3**, especially when taking the blade assembly **E3** out of the blending jar **E2**. The chopping blades are very sharp. To avoid injury, do not touch the blade edges.

INSTRUCTIONS FOR PROCESSING INGREDIENTS

Type of accessory	Ingredients	Maximum amount (batch)	Speed setting	Maximum blending time
Smoothie blender	Vegetable smoothie drinks	600 ml	7 or P (pulse level)	1 min
	Fruit smoothie drinks	600 ml	7 or P (pulse level)	1 min

USING THE ICE-MAKING BOTTLE

- The ice-making bottle **F1** serves to make ice and can be used to cool down finished drinks, etc.
- Screw off the cap and fill the bottle with clean water up to the maximum mark "MAX FILL LINE". Screw on the cap and put the bottle into the freezer.
- When ice forms inside the bottle, you can take it out of the freezer and use it to cool drinks.
- Never put the bottle **F1** into a container in which you will be processing any ingredients.

PROBLEM ANALYSIS AND TROUBLESHOOTING

- If the appliance makes strange noises during operation or an odour or smoke, etc. is emitted, immediately turn it off, disconnect it from the power socket and stop using it.

Problem	Possible cause	Solution
The appliance is not working.	The appliance is not connected to a power socket.	Set the speed control knob A8 to position 0 (off). Connect the power cord plug to a power socket and then set the speed according to the instructions in this user's manual.
	The speed is not set.	Use the speed control knob A8 to set a speed according to the instructions in this user's manual.
The accessory (chopping and grating attachment, blender or smoothie blender) is not properly attached to the appliance.	The accessory (chopping and grating attachment, blender or smoothie blender) is not properly attached to the appliance.	Set the speed control knob A8 to position 0 (off). Disconnect the power plug from the power socket. Properly attach the accessory to the appliance according to the instructions in this user's manual. Connect the power cord plug to a power socket and then set the speed according to the instructions in this user's manual.
	The chopping and grating attachment is not properly assembled.	Set the speed control knob A8 to position 0 (off). Disconnect the power plug from the power socket. Take the attachment off the appliance. Properly attach the lid C3 to the bowl C6 according to the instructions in this user's manual. Properly reattach the attachment to the appliance. Connect the power cord plug to a power socket and then set the speed according to the instructions in this user's manual.
The removable safety cover A1 and/or A2 is not properly attached in its place when the high speed hub is used.	The removable safety cover A1 and/or A2 is not properly attached in its place when the high speed hub is used.	Set the speed control knob A8 to position 0 (off). Disconnect the power plug from the power socket. Properly attach the removable safety cover A1 and/or A2 in its place when the high speed hub is used. Make sure that the appliance is properly assembled according to the instructions in this user's manual. Connect the power cord plug to a power socket and then set the speed according to the instructions in this user's manual.
	The multi-function head A4 is not tilted down in the horizontal operating position.	Set the speed control knob A8 to position 0 (off). Disconnect the power plug from the power socket. Press button A7 and tilt the multi-function head A4 down into the horizontal operating position. The multi-function head A4 is locked in the horizontal operating position when it clicks and button A7 slides out. Make sure that the appliance is properly assembled according to the instructions in this user's manual. Connect the power cord plug to a power socket and then set the speed according to the instructions in this user's manual.
The appliance stopped during operation.	This appliance is equipped with a microprocessor that analyses and regulates operating performance. If the appliance is subjected to excessive load, it will stop automatically.	To restart the appliance, set the speed control knob A8 to position 0 (off) and disconnect the power cord plug from the power socket. Remove the some of the food and allow the appliance to cool down for 20 minutes. Then you can continue working.

- When troubleshooting, the above described procedures must be followed.
- If you are still unable to start the appliance, contact an authorised service centre.

CLEANING AND MAINTENANCE



Warning:

Before cleaning the appliance, always switch it off by setting the speed control knob **A8** to the 0 (off) position and disconnect it from the power socket.

- Keep the appliance clean. Clean the appliance after every use.
- In order to properly clean the appliance, remove all removable accessories from it. Before disassembly, the appliance must be turned off and disconnected from the power socket. Then disassemble the accessories into their individual parts.
- When cleaning, adhere to the information contained in table M. This table specifies which parts are intended for cleaning under running water, in the dishwasher or only for cleaning with a dampened cloth.
- Never submerge the base unit **A6** with the multi-function head **A4** and the power cord in water or any other liquid, or rinse it under running water. Only clean the base unit **A6** with the multi-function head **A4** using a lightly dampened cloth. Then wipe the cleaned surface dry using a soft cloth.
- Clean the other parts under running water or wash them in a dishwasher. Follow the information in table M.



Warning:

The chopping blades are very sharp. When cleaning graters **C9**, **C10**, **C11** and **C12** and the chopping blades of the blender, smoothie blender, meat grinder and the chopping and grating attachment, it is necessary to be especially careful so as to prevent injury on their sharp edges.

- Make sure that the chopping blades do not come into contact with hard objects. Otherwise their sharp blades may be blunted.
- Wash the parts that are intended for washing under running water (max. 60 °C) in water with an addition of liquid kitchen detergent. Then rinse them using clean running water to remove from them any remaining kitchen detergent. Thoroughly wipe the cleaned parts dry using a wiping cloth. Allow the blades and graters **C9**, **C10**, **C11** and **C12** to dry naturally.



Warning:

Do not wipe the blades and graters **C9**, **C10**, **C11** and **C12** with a wiping cloth so that you do not injure yourself on their sharp blades.

- You may also clean the chopping blades **D5** that are a part of the blending jar **D3** by running the properly assembled blender for 15 seconds with the jar filled with 0.5 litres of water and a drop of kitchen detergent. This will release any remaining ingredients on the chopping blades **D5** and the walls of the blending jar **D3**. Rinse out the blending jar **D3** with clean water to remove all remaining ingredients and detergent.
- If you whisked egg whites, first rinse the bowl **A13** and the whisk **A15** under cold water. If you were to use hot water, the egg white remains would harden and their removal would be more difficult.
- Certain ingredients such as carrots may cause discolouration of certain parts of the accessories. However, this does not have any effect on the functionality of the appliance. The discolouration will usually disappear after some time.
- For cleaning, do not use steel wool, cleaning products with an abrasive effect, petrol and other solvents, etc. Otherwise, the outer surface of the appliance may be damaged or a dangerous situation may result.

STORAGE

- When not using the appliance, store it in a dry place out of children's reach. Make sure that the multi-function head **A4** is tilted down into the horizontal position.

TECHNICAL SPECIFICATIONS

Rated voltage range.....	220–240 V
Rated frequency.....	50–60 Hz
Rated power input	1 000 W
Electrical shock protection class.....	II
Noise level	85 dB(A)

The declared noise emission level of the appliance is 85 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

Explanation of technical terminology

Safety class for electrical shock protection:

Class II – Electrical shock protection is provided by double or heavy-duty insulation.

We reserve the right to change text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.

In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.