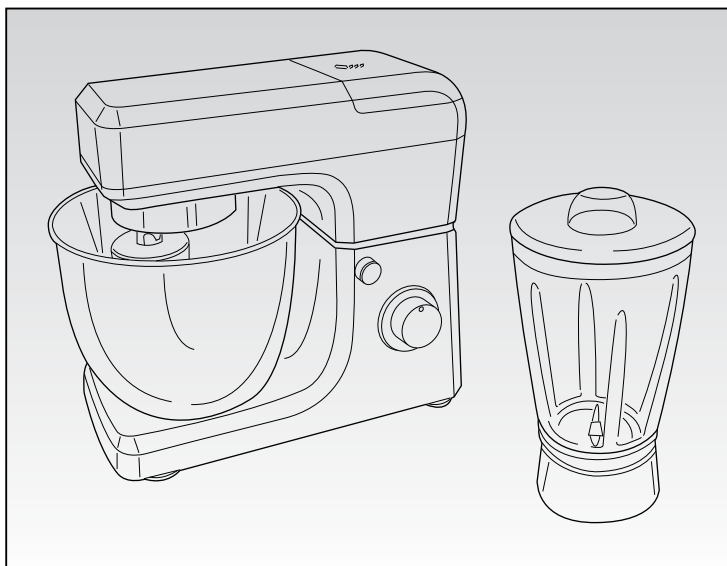


Ariete



Kitchen machine

CE

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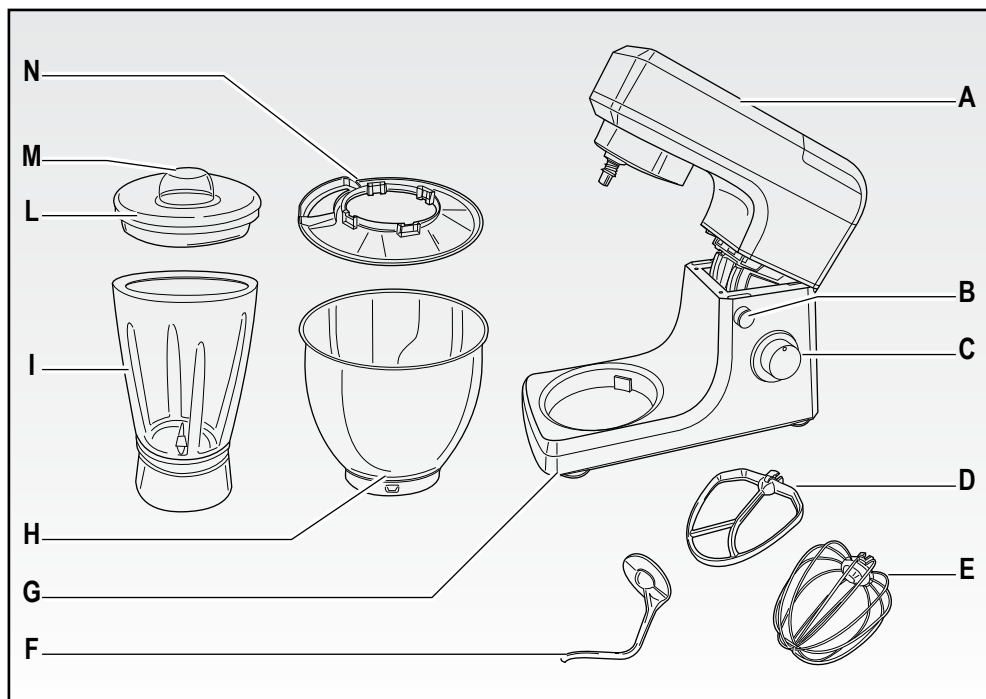


Fig. 1

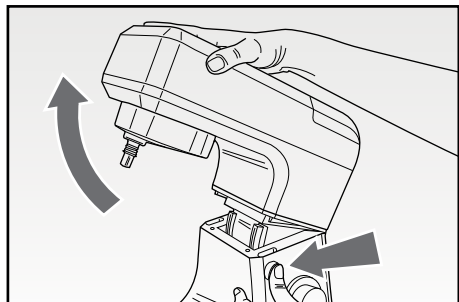


Fig. 2

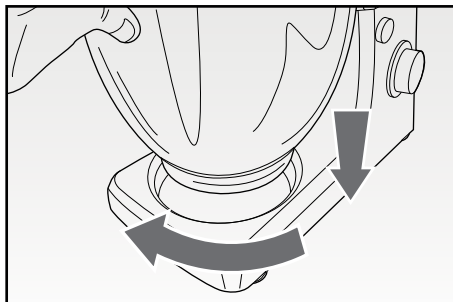


Fig. 3

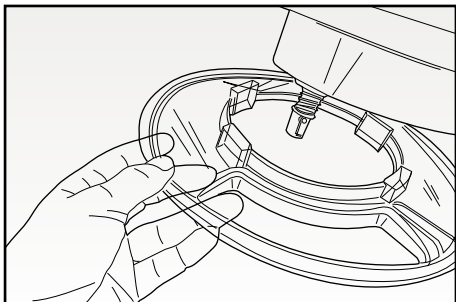


Fig. 4

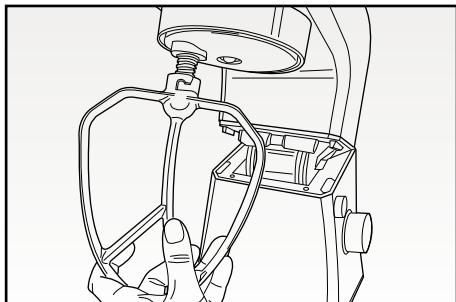


Fig. 5

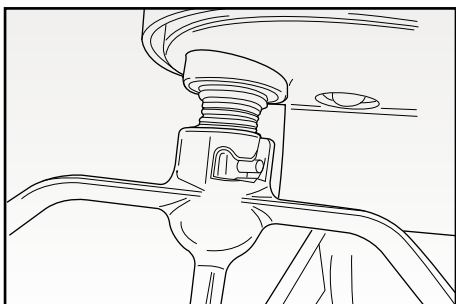


Fig. 6

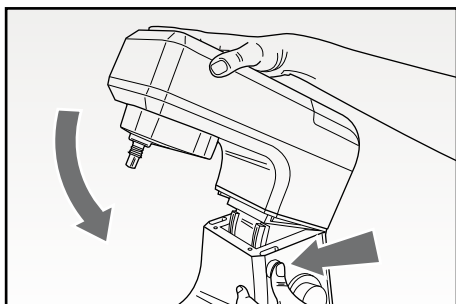


Fig. 7

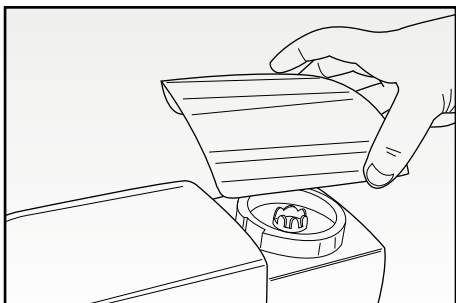


Fig. 8

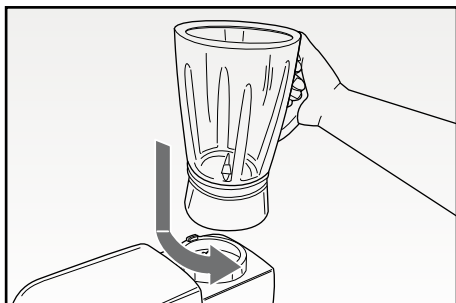


Fig. 9

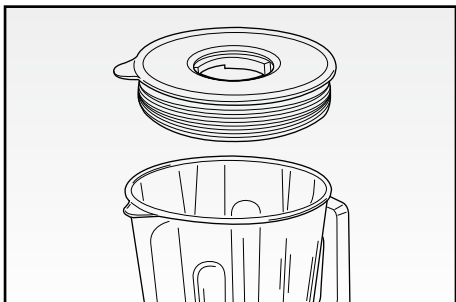


Fig. 10

IMPORTANT SAFEGUARDS

READ THESE INSTRUCTIONS BEFORE USE

The necessary precautions must be taken when using electrical appliances, and these include the following:

1. Make sure that the voltage on the appliance rating plate corresponds to that of the mains electricity.
2. Never leave the appliance unattended when connected to the power supply; unplug it after every use.
3. Never place the appliance on or close to sources of heat.
4. Always place the appliance on a flat, level surface during use.
5. Never leave the appliance exposed to the elements (rain, sun, etc....).
6. Make sure that the power cord does not come into contact with hot surfaces.
7. This appliance must not be used by people (including children) with reduced physical or mental capabilities or by people without the relevant experience or knowledge of the appliance, unless they are carefully supervised or properly trained in its use by a person responsible for their safety.
8. Make sure that children cannot play with the appliance.
9. Never place the appliance body, plug or power cord in water or other liquids; always wipe clean with a damp cloth.
10. Always unplug the power cord from the electricity mains before fitting or removing single attachments or before cleaning the appliance.
11. Always make sure that your hands are thoroughly dry before using or adjusting the switches on the appliance, or before touching the power plug or power connections.
12. To unplug the appliance, grip the plug and remove it directly from the power socket. Never pull the power cord to unplug the appliance.
13. Do not use the appliance if the power cord or plug are damaged or if the appliance itself is faulty; all repairs, including substitution of power cord, must be carried out exclusively by an Ariete assistance centre or by authorized Ariete technicians in order to avoid all risks.
14. In case of using extension leads, these must be suitable for the appliance power to avoid danger to the operator and for the safety of the environment in which the appliance is being used. Extension leads, if not suitable, can cause operating anomalies.
15. Never allow the cord to dangle in places where it may be grabbed by a child.

16. Do not threaten the safety of the appliance by using parts that are not original or which have not been approved by the manufacturer.
17. This appliance is designed for HOME USE ONLY and may not be used for commercial or industrial purposes.
18. This appliance conforms to the directives 2006/95/EC and EMC 2004/108/EC, and to the regulations (EC) No. 1935/2004 of 27/10/2004 regarding material in contact with foods.
19. Any changes to this product that have not been expressly authorised by the manufacturer may lead to the user's guarantee being rendered null and void.
20. In the event that you decide to dispose of the appliance, we advise you to make it inoperative by cutting off the power cord. We also recommend that any parts that could be dangerous be rendered harmless, especially for children, who may play with the appliance or its parts.
21. Packaging must never be left within the reach of children since it is potentially dangerous.
22. Never touch moving parts.
23. Never operate the appliance when empty.
24. To avoid injury and damage to appliance, always keep hands and kitchen utensils out of reach of moving parts.
25. Never use hands to insert food while the appliance is working; always insert food through the relevant openings.
26. Never remove foods from the sides of the bowl while the appliance is operating. Switch off the appliance, unplug it from the mains power, and always use the spatula supplied.
27. Do not use the appliance in case of damaged blade.
28. Do not use the appliance to mince overly hard food (such as ice cubes or meat with bone).
29. PUT FOOD INTO THE BLENDER CONTAINER WITH FOOD AND PLACE THE LATTER ON THE MOTOR BODY BEFORE PLUGGING THE APPLIANCE IN.
30. Do not move the appliance through the mounted container as it is not suitable to handle the appliance.
31. To prevent personal injuries and appliance damages, always keep hands and kitchenware out of operating blades and discs.
32. THE PRODUCT WAS DESIGNED TO WORK ONLY WHEN THE LID AND THE CONTAINER OF THE BLENDER ARE ASSEMBLED PROPERLY. IN CASE IT DOES NOT OCCUR, CONTACT AN AUTHORIZED SERVICE

CENTRE.

33. BEFORE REMOVING THE LID, WAIT FOR THE BLADE TO STOP COMPLETELY AND UNPLUG THE APPLIANCE.

DO NOT THROW AWAY THESE INSTRUCTIONS

DESCRIPTION OF THE APPLIANCE (Fig. 1)

- A Arm
- B Tilt-back head button
- C Speed regulation dial
- D Beater
- E Whisk
- F Dough hook
- G Appliance body
- H Bowl
- I Blender
- L Blender lid
- M Blender lid plug
- N Splash guard lid

INSTRUCTIONS FOR USE

MAXIMUM ALLOWED AMOUNTS AND SPEED

Maximum amount of flour which must not be exceeded in any case	1,3 Kg
Maximum absolute amount which must not be exceeded in any case (for further details, refer to the paragraph RECIPES)	2 Kg
Maximum allowed speed with the dough hook (F)	speed 3
Maximum allowed speed with the beater (D)	speed 4
Maximum allowed speed with the whisk (E)	speed 6

WARNING: *After removing appliance from packaging and before using appliance for the first time, wash thoroughly all those appliance parts that will come into contact with food using water and mild detergent.*

- Press button (B) and, at the same time, lift the arm (A) until it locks in place (Fig. 2).
- Insert the bowl (H) onto the appliance body (G) and rotate it clockwise until it locks (Fig. 3).
- Insert the appropriate splash guard lid (N) onto the arm (A), by rotating it until it locks in place (Fig. 4) to prevent liquid food from spilling out.
- According to the type of ingredient to be processed, insert the beater onto the motor shaft on the appliance body (G), Fig. 5, turning it counter-clockwise to fasten it so that the pivot located on the motor shaft fits perfectly into the appropriate seat located on the beater fitting (Fig. 6).

The appliance has three kinds of mixing attachments:

Whisk (E): to whisk eggs, whipped cream, batters, cakes without shortening, meringues, cheese-cakes, mousse, and soufflés. Do not use the beater for thick doughs, such as butter and sugar, to avoid damages.

Dough hook (F): for leavened mixes, such as bread and pizza.

Beater (D): for preparing cakes, biscuits, short pastry and similar, icing, fillings, cream puffs, and mashed potatoes.

- With the arm (A) raised, pour the ingredients into the bowl (H).
- Lower the lever (B) once more and, at the same time, the arm (A), Fig. 7).
- Plug in appliance and switch the appliance on by rotating the dial (C) to speed "1". Increase speed according to need or to specific recipe. The appliance is also equipped with pulse mode by rotating dial (C) counter-clockwise to position "P". For best results, keep pressed for a very short period (2/3 seconds).
- For smoother results, switch appliance off, disconnect plug from mains outlet and raise the arm (A) as described above. Bring food stuck on the sides of the bowl (H) towards the centre by means of an appropriate spatula.
- At the end of processing, or to change the type of whisk, switch off the appliance by turning the dial (C) to "0" and unplugging it from the power socket; lift the arm (A) as described above and remove the whisk by pulling it out with care, after having released it by turning it clockwise.
- Remove the bowl (H) by rotating it counter-clockwise.

WARNING:

Before using appliance, ensure that all accessories have been assembled properly.

When using the dough hook (F) and the beater (D), do not operate the appliance for more than 5 consecutive minutes; subsequently, allow to cool down for at least 20 minutes.

When using the whisk (E), do not operate the appliance for more than 10 consecutive minutes; subsequently, allow to cool down for at least 20 minutes.

The failure to comply with these rules may damage the product not covered by the warranty.

If more ingredients have to be added to bowl (H) during use, first turn dial (C) to position "0" to switch appliance off and then pour ingredients into bowl.

To avoid injury and damage to appliance, always keep hands and kitchen utensils out of reach of moving parts.

Instructions for using the blender

- Remove the lid of the blender housing (Fig. 8) from the appliance body (G).
- Insert the blender (I) onto the appliance body (G) and rotate it counter-clockwise until it locks (Fig. 9).
- Mount the lid (L) onto the blender (I) and press it slightly downwards up to the complete insertion (Fig. 10).
- Insert food previously prepared through the lid hole (L), without exceeding the max. level indicated on the blender (I), and then place the plug (M) onto the lid (L), by pressing it slightly downwards and rotating it counter-clockwise until it locks.

- Switch the appliance on by rotating the dial (C) to speed "1". Increase the speed according to requirements. The appliance is also equipped with pulse mode by rotating dial (C) counter-clockwise to position "P". For best results, keep pressed for a very short period (2/3 seconds).

Note: In case of softer fruit and vegetable (e.g. bananas), start with the low speed and subsequently increase it as per requirements. Use the highest speed for harder fruit and vegetable (e.g. carrots).

- To obtain a more homogenous result, switch the appliance off, unplug it, remove the lid (L) and take food stuck on the blender sides (I) towards the centre by means of the appropriate spatula.
- Repeat the above procedure when adding other food.

Note: Do not put more than 300 g hard fruit or vegetable at a time into the blender.

Note: Do not use the blender with more than 1000 ml soup or other liquids to prevent liquid from spilling out.

WARNING:

Blades are sharp, handle them with care.

Do not operate the blender attachment continuously for more than 30 seconds.

Before switching appliance on, make sure the blender (I) and the relevant lid (L) are tightly placed.

Do not operate the blender for more than continuous 30 seconds. Await at least 2 minutes before proceeding with a new use.

Do not remove food from bowl sides (H) or from blender (I) while the appliance is operating. Switch the appliance off and then unplug it.

To prevent personal injuries and appliance damages, always keep hands and kitchenware out of operating blades and discs.

Always put the lid (L) before activating the blender.

Always remove the blender lid plug (M) before mixing warm liquids. Never pour hot liquids into the blender.

USEFUL TIPS

-
- For the best results, always whisk eggs at room temperature.
 - Before whisking egg whites, make sure that there is no grease or egg yolk on the whisk attachment or in the bowl.
 - Always use cold ingredients for short crust pastry, unless otherwise specified in the recipe.
 - If appliance seems to be over-working, switch off, disconnect plug from mains outlet and reduce quantity of ingredients to process.
 - For optimum mixing, always add liquids first.

CLEANING AND MAINTENANCE

- Remove all of the attachments used, working in the opposite order to the way they were fitted.
- The bowl (H), the lid (N), and the whisk (E) are machine washable; the beater (D) and the dough hook (F) must be washed by hand in hot water with mild detergent.
- All blender components may be washed in the top part of the dishwasher at a max. temperature of 50°C/ 122°F.
- Use a slightly wet cloth for cleaning the appliance body (G).
- Blender cleaning (I): fill the blender with warm water and soap; place the lid (L) with the plug (M); start the blender at the highest speed for 30 seconds. Rinse and repeat the procedure, if necessary.

WARNING:

After cleaning, dry all parts thoroughly and refit them.

MAXIMUM CAPACITY

Short crust pastry	1.3 kg flour
Sponge cake	2 kg total mix
Bread dough	1.3 kg flour
Meringue (egg whites+ sugar)	8
Fresh egg pasta.	850 g flour

RECIPES

BASIC BREAD DOUGH – 1.1 KG

400 ml lukewarm water

30 g fresh yeast or 14 g dried yeast

2 teaspoons sugar

1 teaspoon salt

30 g oil

300 g 00 flour

300 g reground durum wheat semolina

- Mix the yeast with in the bowl with the water and sugar. Leave to rest for 15 minutes.
- Add the salt and oil to the mix.
- Use the dough hooks at speed “1” and gradually adding flour.
- Proceed at speed “1”, 2 minutes from the start of mixing.
- Pass on to speed “2” and mix for 4 more minutes.
- Transfer the mix to a lightly greased bowl and cover with lightly greased cooking film.
- Leave the dough to prove at room temperature and away from draughts for 1 hour or until it is twice its original size.
- On a floured top, shape the dough as required.
- Place the dough shapes on baking sheets, either lightly greased or covered with greaseproof paper; cover the dough with a cloth and leave to rise for 30 minutes.
- Bake in an oven preheated to 220° C for 25-35, according to the shape and size and until knocking on the base of the bread produces a hollow sound.

BASIC RECIPE FOR FRESH EGG PASTA – 800 GR

500 g “00” flour

4 eggs (65/70 g each)

50 ml cold water

5 g oil

- Add the ingredients to the bowl.
- Use the hook to mix at speed “2” for 5 minutes.
- Transfer the mix to a floured bowl and cover with cling film. Leave to rest in a warm place for 30 minutes.
- Roll out the sheets of pasta by hand or machine, and cut as required by the recipe.
- Cook in boiling salted water for 5-8 minutes according to shape and size.

BASIC RECIPE FOR SHORTCRUST PASTRY – 1.2 KG

600 g “00” flour

300 g cold butter, cut into pieces

180 g sugar

4 egg yolks

75 ml cold water

Pinch of salt

Flavourings (vanilla, lemon or orange zest, etc...)

- Add all of the ingredients to the bowl.
- Use the dough hook (F), and mix at speed “2” for 5 minutes.
- Transfer the mix to a work surface and roll it quickly into a ball.
- Wrap the pastry in cling film and place in the refrigerator for at least 20 minutes or until it has slightly hardened.
- Roll out the pastry to the required size and thickness on a floured board.
- Cook in a preheated oven at 170/180° C for 15 to 25 minutes according to the recipe

BASIC CAKE RECIPE (SPONGE) – 1.2 KG

300 g butter at room temperature

300 g sugar

4 eggs (65/70 g each)

8 yolks (approx. 160 g)

200 g 0 flour

130 g potato starch

1 sachet powdered raising agent for cakes

1 pinch salt

Flavourings (vanilla or almond essence or lemon or orange zest, etc...)

- Add the butter, sugar, salt and flavourings to the bowl.
- Use the wire whisk to beat at speed “4” for 5 minutes.
- Pass to speed “3” and beat for 5 minutes more.
- Continue to beat the mix, adding one whole egg or 2 yolks at a time, at intervals of one minute or until each egg is thoroughly incorporated into the mix.

- Add the flour, potato starch and raising agent, and mix at speed "2" for 2 minutes.
- Pour the mix into greased and lightly floured baking tins.
- Bake in an oven preheated to 170° C for 35/45 minutes.
- Remove from the oven and leave in the tin for 5 minutes.
- Turn out onto a wire rack and leave to cool thoroughly before use.

BASIC MERINGUE RECIPE – 900 G (8 EGG WHITES)

300 g egg whites (7/8)

300 g granulated sugar

300 g icing sugar

1 pinch salt

- Add the whites (room temperature) and the salt to the bowl.
- Use the whisk to beat the whites at speed "5" for 5 minutes.
- Pass to speed "6" and add the granulated sugar a little at a time.
- Continue to beat the egg whites for 5 more minutes.
- Switch off the appliance and take out the bowl.
- Using a spatula, incorporate the previously sifted icing sugar with a folding movement from bottom to top.
- Use an icing bag or two spoons to form meringues onto baking sheets covered with lightly greased baking paper.
- Bake in an oven preheated to 40/50° C for a few hours, leaving the oven door slightly open (a couple of centimetres) to allow the moisture to escape and the meringues to dry thoroughly.
- Smaller meringues may need 3-4 hours and larger ones, up to 8-10 hours.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 19/2012/UE.

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

WARRANTY

**PLEASE AFFIX YOUR RECEIPT/PROOF OF PURCHASE HERE.
IN THE EVENT OF A CLAIM UNDER THIS WARRANTY THE AFORESAID RECEIPT/PROOF OF
PURCHASE MUST BE PRODUCED TOGETHER WITH THIS WARRANTY.**

Model number	(Lot number:)
Product name	
Date of purchase	
Place of purchase	

1. The party selling the product ("the seller") to the original purchaser of this product ("the customer") hereby warrants that this product will be of good quality and, in good working order and, free of defects and suitable for its intended purpose under normal household use, for a period of 1 (one) year from the date of purchase ("warranty period") of this product.
2. In the event that the warranty period has not lapsed and the product is not of a good quality, or in good working order or, is defective or is not suitable for its intended purpose under normal household use, the customer may, subject to paragraph 3 below, return the product to the seller and have the following options available:
 - 2.1 Within the first 6 (six) months of the warranty: to receive a refund of the actual price paid or exchange the product for the same or similar product of the same purchased value;
 - 2.2 Within the second 6 (six) months of the warranty: to have the product exchanged for the same or similar product of the same purchased value.
3. The seller will not replace the product or refund the customer in terms of this warranty if the product:
 - 3.1 has been altered contrary to the instructions provided in the product manual;
 - 3.2 has been misused, abused or tampered with;
 - 3.3 is defective or not in working order due to ordinary wear and tear;
 - 3.4 is damaged resulting from the customer's gross negligence, recklessness, malicious behavior or criminal conduct;
 - 3.5 has been utilised for commercial use.

4. This warranty applies only to the product that has been purchased from the seller and not to any expendables attached to or installed on the product by the customer.
5. Any claim in terms of this warranty must be supported by the original proof of purchase.
6. Note that the exchange item will only carry the balance of the warranty period as from the original date of purchase.
7. Spares:
Selected spares can be purchased from:

ServiceTec
10 Saddle Drive
Woodmead Office Park
Woodmead

Email: spares.za@delonghigroup.com
Tel: +27 11 474 0153

Cod. 6115108900

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Ariete

De' Longhi Appliances Srl
Divisione Commerciale Ariete
Via San Quirico, 300
50013 Campi Bisenzio FI - Italy
E-Mail: info@ariete.net
Internet: www.ariete.net