

READ THE FOLLOWING INSTRUCTIONS CAREFULLY BEFORE USING THIS APPLIANCE **GB**

GENERAL DIRECTIONS

- After having removed the appliance from the packaging, make sure that it is complete in all of its components. If there is any doubt, do not use the appliance and return it to be checked by qualified personnel.
 - The plastic bag containing the appliance should be kept away from children as it may represent a suffocation hazard.
 - In the case that the plug is not compatible with the electrical outlet being used, have it substituted with a suitable one by qualified personnel. The use of adapters, multi-way plugs, and/or extension cords is not recommended. Wherever their use might become necessary, use simple or multiple adapters and/or extension cords conforming to the safety laws, taking care to not exceed the power limits marked on the adapter or the extension cord.
 - The models fitted with earth must be connected to an effective earth system, in compliance with the electrical safety standards in force.
 - Should the appliance stop working, go to an authorised service centre.
 - The appliance should be destined exclusively to the use for which it has been created. Any other use is to be considered inappropriate and therefore dangerous. The maker cannot be held responsible for any damage caused by improper, erroneous or irresponsible use and/or by repairs made by unqualified personnel.
 - Be careful that hands, hair, clothing or kitchen utensils are not in the jug before operating the appliance. **The blades are very sharp: handle them with care.**
- Do not use the appliance with bare or wet feet.
 - Do not unplug the appliance by pulling the plug out of the outlet by the cord.
 - Do not leave the appliance exposed to atmospheric agents (rain, sun, freezing temperatures, etc.)
 - Do not allow the appliance to be used by children or anyone unable to use it without supervision.
 - Remove the plug from the electrical outlet when the appliance is not in use.
 - Do not leave the appliance on when not in use as this may potentially be hazardous.
 - Do not immerse the appliance in water.
 - In the case that the cord is damaged, have it repaired immediately by service centre personnel.
 - Before beginning any cleaning or maintenance procedures, disconnect the plug of the appliance from the electrical outlet.
 - In case of malfunction and/or breakdown, turn the appliance off without touching it. For eventual repairs, go to a qualified service centre requesting the use of original parts or accessories.
 - Should it be decided to eliminate the appliance definitively, after having disconnected the plug from the electrical outlet, it is recommended that the appliance be rendered useless by cutting the power cord.
 - Keep these instructions for further reference.
- The materials and the parts which come into contact with food products are in full compliance with the regulations of the EEC Directive 89/109.

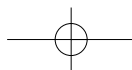
Note the following fundamental safety rules:

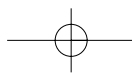
- NEVER run the blender when it is empty.
- Do not touch the appliance with wet or damp hands.

DESCRIPTION

- A. Measuring cup (with hole)
- B. Lid
- C. Fruit tray
- D. Glass jar

- E. Blade unit
- F. Motor base
- G. **ON/OFF/P** knob
- H. Speed indicator





BEFORE USE

Before using the appliance for the first time, wash all accessories thoroughly. Take care when handling the blades as they are sharp. Wipe the motor base with a damp cloth

Never immerse the motor base in water!

Check that the mains supply voltage corresponds to the voltage indicated on the rating plate.

HOW TO USE

- Place the appliance on a dry flat surface.
DO NOT PLUG THE APPLIANCE INTO THE MAINS UNTIL ALL ACCESSORIES HAVE BEEN CORRECTLY FITTED.
- Place the blender jar on the motor base.
- Pour the ingredients into the jar.
This may be done by:
 - Removing the entire lid (A+B) by rotating anticlockwise;
 - using the lid (B) without the measuring cup (A);
 - using the fruit tray (C) inserted upside down in the hole in the lid (B) (fig. 1).
- The appliance is supplied with a handy measuring cup (A) with a useful hole for adding, for example, drops of flavouring or essence without opening the lid (fig. 2). If you turn the measuring cup (A) upside down and close the hole, it can also be used as a measure for oil or similar. (see fig. 3).

Important:

Never use the appliance for more than 3 minutes consecutively. Pause for 3 minutes and continue to use for a maximum of five cycles. The appliance must then be left to cool down.

- Cut solid food into cubes and add water.
- Place the lid (B) on the jar and rotate clockwise until the safety device on the handle of the jar clicks into place. The blender will not function if the lid is not correctly positioned on the jar.**

- Plug into the mains.**
- To start processing the ingredients, just turn the **ON/OFF** knob (G) to the desired speed (1/2/3). When the ingredients have reached the required consistency, turn the knob back to the (O) position.
- On the "P" position, the blender operates at maximum speed, improving control for short periods of processing.
- Before cleaning, always unplug from the mains

USING THE "P" FUNCTION

The "P" (pulse) function improves control for short periods of processing.

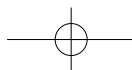
The appliance functions as long as the knob (G) is kept in the "P" position.

CLEANING THE APPLIANCE

NEVER IMMERGE the motor base in water!

Make sure the appliance is unplugged from the mains socket.

- Remains of the ingredients being processed must be removed with a spatula. In models with a plastic blender jar, use a rubber spatula to avoid scratching the surface.
- Pour lukewarm water into the blender jar, filling to the halfway point. Operate the appliance for a few seconds then empty the jar.
Repeat the operation if possible.
- Remove the blender jar, lid and measuring cup and wash in lukewarm water. Rinse and dry thoroughly.
- To facilitate cleaning, in certain models the blade unit can be removed as follows:
 - Remove the jar from the base and turn it upside down.
 - Insert the hooks on the end of the measuring cup (A) into the notches on the bottom of the upturned jar (see fig. 4).
 - Turn the measuring cup clockwise (fig. 5) as far as it will go then pull until the blade unit is released (fig. 6).



4. Wash, dry, then reassemble, taking care to replace the gasket correctly. Position the blade unit on the bottom of the jar, pressing down until it fits in place, then use the measuring cup (A) to rotate the blade unit anticlockwise as far as it will go.

The blender jar and all plastic components must not be washed in the dishwasher or in boiling water.

- Take care when handling the glass jar to avoid violent impact.
- Clean the motor base and power cable with a damp cloth or sponge.
Dry thoroughly with a soft cloth.
- Wrap the power cable carefully around the bottom of the motor base.

SUGGESTIONS FOR USE

1 General

- In order to get results and not risk that the ingredients spill out of the blender jar, add the ingredients to the jug a little at a time.
- Do not fill the jar more than full – the movement of the blades will increase the volume of the ingredients in the jug. The recipes which use large quantities of ingredients should be processed in batches.
- Pour in the liquid ingredients before the solid ones, as long as the recipe doesn't say otherwise. The liquid will facilitate the processing and will allow for the use of lower speed. Always add a cup of water before processing ice.
- Blend for 5 – 30 seconds and then check the consistency. Continue to process the ingredients in this way until the desired consistency is obtained. Be sure to not process the ingredients too much; this would cause a loss of consistency to the entire recipe.
- Always use the blender with the lid well inserted.
- DO NOT remove the blender jar from the motor housing while the appliance is in use.
- In order to avoid the possibility of injury to the user or damage to the appliance, do not insert hands or utensils into the jar while the appliance is operating. It is possible to utilise a spatula while the appliance is turned off.

2 Solid ingredients

- It is necessary to pay particular attention during the processing of fine ingredients. In this case, it is necessary to interrupt the processing from time to time, take off the lid and scrape the ingredients down off the sides of the jar and the blades. Then reinsert the lid and continue processing. If the processing becomes lengthy in this way, select a higher speed.
- To add solid ingredients to the blender jar, remove the measuring cup from the lid and add them a little at a time through the hole in the lid. The vegetable and cheese ingredients must always be cut into cubes before being added to the jar.

3 Hot preparations

It is always necessary to remove the measuring cup from the lid before beginning the preparation of hot recipes.

- Slowly add the hot ingredients, maximum 2 cups at a time, through the hole in the lid.

RECIPE COLLECTION

Practical and convenient, your appliance will allow you to prepare quickly and with excellent results, creams, mayonnaise, sauces, frittatas, pancakes, fillings for vegetables, frappès, drinks and cocktails of every kind. In this recipe collection there are some ideas for using your appliance in diverse ways. These recipes should be considered a point of departure and surely your own creativity will add to the uses and preparations.

WHIPPED CREAM

- 200 ml of whipping cream

Pour the liquid cream into the blender jar and operate at a speed 3 for approximately 20 – 30 seconds.

MASCARPONE CREAM

- 250 gr. mascarpone cheese
- 3 eggs
- 1/4 l. whipped cream
- 50 gr. sugar

Put all the ingredients (except the whipped cream) into the blender jar and operate the appliance at speed 1 until the mixture is light. Pour the cream into small serving bowls and garnish with the whipped cream (whipped as described in the preceding recipe). Keep the dessert chilled in the refrigerator a few hours before serving

MAYONNAISE

- 1 whole egg
- a tablespoon of mustard
- a few drops of lemon juice
- oil
- a pinch of salt

Put the egg, the mustard, the lemon juice and the salt in the blender jar and operate on speed 2 for a few seconds. Fill the measuring cup with oil and at speed 2 continue to mix (adding oil a little at a time) until the mayonnaise becomes firm. **Ideal with poached fish.**

TUNA FISH SAUCE

- 120 gr. tuna packed in oil
- 150 gr. mayonnaise
- a handful of capers

Put all the ingredients into the blender jar and process at speed 1 for a few seconds. **Ideal for the preparation of vitello tonnato..**

PINK SAUCE

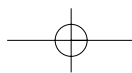
- 50 gr. mayonnaise
- 4 drops of Worcestershire sauce
- 10 gr. ketchup

Put all the ingredients together in the blender jar and operate at speed 1 for a few seconds. **Ideal with French fried potatoes and club sandwiches.**

OMELET WITH ONION

- 6 eggs
- 1 onion, finely diced
- salt
- 2 tablespoons of milk
- 2 tablespoons of oil

Blend the eggs in the blender jar at speed 1 for approximately 30 seconds with the milk and the salt. Place a frying pan on the stove with the oil and sauté the onion. Pour the mixture into the frying pan and let the eggs cook until firm, taking care that they don't stick to the pan.



C R E P E B A T T E R

- 100 gr. flour
- 4 whole eggs
- 1 dl. milk
- salt

Put into the blender jar all the ingredients and operate the appliance at speed 1 for approximately 30 seconds. The batter should be quite creamy.

ZUCCHINI (COURGETTES) WITH TUNA

- 4 zucchini
- 120 gr. tuna packed in oil
- 1 can of peeled tomatoes
- 100 gr. grated cheese
- 1 egg

Cut the zucchini length-wise in half, and with a spoon, scoop out the pulp, being careful not to break them. Place this pulp in the blender jar along with the egg, the tuna, the grated cheese, the salt and the parsley and operate the appliance at speed 3 until the mixture seems homogeneous. Cut the zucchini in half cross-wise and stuff them with the mixture. Place them in a buttered baking dish. In a bowl combine a few spoonfuls of water, two spoonfuls of oil and the tomatoes, broken up with fork and add to the baking dish. Distribute a few pieces of butter on top of the zucchini and place in a preheated oven for about 40 minutes. **These zucchini are delicious at room temperature.**

F R U I T A P P L E

- 1 apple
- 1 dl. milk

Cut the apple into small pieces and place in the blender jar with the milk. Blend it all at speed 3 for about 1 minute. **Naturally, any type of fruit desired may be substituted for the apple.**

S G R O P P I N O

- 100 gr. lemon sherbet ice cream
- 1/2 glass of sparkling white wine
- 1 shot of vodka

Place all the ingredients into the blender jar and blend at speed 3 for about 1 minute, until the mixture is homogenous.

I T A L I A N I C E

- Ice
- flavoured syrup

Pour the ice into the blender jar and operate the PULSE knob until all the ice is chopped uniformly. Put the ice into a glass and add the syrup.

