

**GENERAL WARNINGS**

- After having removed the packaging, make sure that the product is complete. If in doubt, do not use the appliance and only contact qualified personnel.
- The plastic bag in which the appliance is packaged should be kept out of the reach of children, as it is a potential source of danger.
- If the plug fits to the appliance does not match the power outlet, have the outlet replaced with one that is suitable by qualified personnel. It is not recommended to use adapters, multiple jacks, and/or extension cords. If such accessories are required, only use single or multiple adapters and extension cords that conform to the safety standards in force. Do not exceed the power limits marked on the adapter and/or extension cord.
- The models fitted with earth must be connected to an effective earth system, in compliance with the electrical safety standards in force.
- The appliance does not work, contact an authorised service centre only.
- The appliance must be used exclusively for the purposes it has been expressly designed for. All other use is considered incorrect and thus dangerous. The manufacturer cannot be held responsible for any damage caused by inappropriate, improper or irresponsible use and/or for repairs made to the product by unqualified personnel.
- Make sure that hands, hair, clothes and kitchen utensils are not inside the work bowl before operating the appliance. **The blades can cut: handle with care.**  
**Special attention must be paid to the following fundamental safety standards:**
- Do not touch the appliance with wet or damp hands.
- Do not use the appliance with bare or wet feet.
- Do not unplug the appliance from the outlet by pulling on the cord.
- Do not leave the appliance exposed to the elements, (rain, direct sunlight, frost, etc.).
- Never allow the appliance to be used by children or incapable persons without supervision.
- Never allow children to play with the appliance.
- Unplug the appliance from the power outlet when not in use.
- Never leave the appliance on unnecessarily, as it is a potential source of danger.
- Do not immerse the appliance in water.
- In the event of damage to the power cord, have it replaced immediately by qualified personnel.
- Always unplug the appliance from the mains power outlet before performing any cleaning or maintenance operations.
- In the event of faults and/or malfunctions, switch the appliance off. Do not tamper with it in any way. For any repairs, only contact qualified service centres and insist on the use of original spare parts and accessories.
- In the event of damage to the power cord or the appliance itself, immediately unplug the appliance from the power outlet.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not try under any circumstances to open and/or repair the appliance alone. Contact our service centre or an authorised agent.
- To dispose of the appliance definitively, after having unplugged it from the power outlet, it should be rendered unusable by cutting the power cord.
- The appliance is fitted with safety switches that allow it to be operated only if the work bowl and its corresponding lid and the jar with protective cover are correctly positioned and inserted. The universal cutter (15) is extremely sharp. Always hold it on the side of the grip. When storing the cutters outside of appliance, use the protective cover (14). Remove the protective cover before using the cutter.
- Avoid all contact with moving parts.
- Open the work bowl and/or the blender jar only when the motor has stopped. Only use the pushers supplied to push the food being processed through the opening; do not use your fingers or other objects!
- Only use the appliance to process foods in normal quantities for household use.
- Never exceed the times and quantities indicated in the operating instructions.  
**NEVER use hot food!**
- Keep these instructions with care for future reference.

## DESCRIPTION

1. Cap with measure (model FP460)
2. Lid (model FP460)
3. Blender jar (model FP460)
4. Motor protection cover
5. Speed selector knob
6. Motor base
7. Spindle
8. Pusher
9. Work bowl lid
10. Safety tab
11. Opening for inserting food
12. Work bowl

## ACCESSORIES

13. Whisk accessory
14. Cutter guard
15. Universal cutter
16. Mixer accessory
17. Adapter
18. Coarse shredder
19. Fine shredder
20. Thin cutter
21. Thick cutter
22. Spatula
23. Cutter holder disk
24. Cutter container

## BEFORE USE

Before using the appliance for the first time, wash all accessories including the work bowl, lid and pusher in hot water and washing up liquid.

- Never immerse the motor base in water or other liquids.
- Important! The universal cutter, shredders and choppers are very sharp (risk of injury)

## 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.

Turn the appliance off before changing accessories. Avoid contact with moving parts while the appliance is turned on.

## USING THE WORK BOWL

### UNIVERSAL CUTTER

**To use the work bowl, the blender jar or motor protection cover must be correctly in place.**

The universal cutter (15) can be used to mix, work or chop a wide range of foods.

The mixer accessory (16) can be used to mix various types of dough for cakes, pastries or bread.

Important! The blades are sharp!

Attach the work bowl (12) to the motor base, making sure the three hooks on the bottom of the motor base are fitted to the work bowl correctly (fig. 1).

Fit the adaptor (17) on the spindle (7).

Remove the guard from the blade (14), fit the universal cutter (15) on the adaptor (17) and push on as far as it will go (fig. 2).

The ingredients can now be placed in the bowl.

You are recommended to add the liquid ingredients (eggs, water, milk etc) first, then the remaining ingredients (flour, sugar etc).

Finally, place the lid on the bowl and rotate clockwise until it hooks into place (fig. 3/4).

Note: the safety tab on the lid (10) must be inserted fully in the guide in the motor base (fig. 5).

Plug into the mains socket.

Place the speed selector knob (5) in the required position (1/2).

When mixing is complete, turn the appliance off. Remove the lid (9) by rotating anticlockwise and lifting.

Remove the universal cutter (15) carefully.

Remove the work bowl (12) by rotating anticlockwise and empty it with the help of the spatula (22).

## SHREDDERS AND CHOPPERS (18/19/20/21)

These cutters can be used to slice, shred and grate various types of vegetables, potatoes and fruit.

Choose the most appropriate shredder or cutter.

Pay attention to the two ends (**A** and **B**, see fig. 6).

End **A** should be inserted into the cutter holder disk first, followed by end **B**, pushing it in as far as it will go (see fig. 6).

Strongly coloured foods (eg. carrots) may stain plastic parts.

Attach the work bowl (**12**) to the motor base, making sure the three hooks on the bottom of the motor base are fitted to the work bowl correctly, then turn clockwise until it locks in place.

Fit the adapter to the spindle.

Fit the cutter holder disk (**23**) with the chosen cutter onto the adapter (**17**) and push as far as it will go.

Finally, place the lid with pusher (fig. 3) on the bowl. Close firmly by rotating clockwise until it hooks into place (fig. 4).

Note: the safety tab on the lid (**10**) must be inserted fully in the guide (see fig. 5).

Place the speed selector knob (**5**) in the required position (**1/2**).

Insert the ingredients through the opening in the mixer bowl and **press down using the pusher (8) only.**

**Never use the fingers or other objects to push the ingredients into the bowl!**

When you have finished processing or the maximum level in the bowl has been reached, turn the appliance off by turning the speed selector knob to the "0" position.

The accessories cannot be removed until the motor has come to a complete standstill.

Take care when removing the cutter holder disk (**23**).

The bowl (**12**) can now be removed by rotating anticlockwise and emptied.

## WHISK ACCESSORY (13)

This accessory can be used to whisk egg white, cream, mayonnaise, etc.

Attach the work bowl to the motor base, making sure the three hooks on the bottom of the motor base are fitted to the work bowl correctly.

Fit the whisk accessory onto the adapter (**17**).

Finally, place the lid with pusher (fig. 3) on the bowl. Close firmly by rotating clockwise until it hooks into place (fig. 4).

## BLENDER JAR (Mod. FP460)

The blender jar (**3**) enables a wide range of milk shakes, frappés and potages to be prepared rapidly.

To use the blender jar, fit the work bowl (**12**) without accessories, following the instructions.

Attach the work bowl (**12**) to the motor base, making sure the three hooks on the bottom of the motor base are fitted to the work bowl correctly, then turn clockwise until it locks in place.

Place the blender jar (**3**) on the motor unit (**6**), making sure it fits correctly, then rotate clockwise until it hooks into place (fig. 7).

Place the required ingredients into the blender jar (**3**).

Never exceed the maximum level (1.2 litres).

Place the lid (**2**) on the blender jar (**3**) (fig. 7). Rotate clockwise as far as it will go until the tab attaches to the handle (fig. 8).

Place the speed selector knob (**5**) in the required position.

With due care and attention, you can add additional ingredients through the opening in the lid (**2**) while the blender is in operation.

Never exceed the 1200 ml level.

When the motor has come to a complete standstill, remove the blender jar (**3**) and empty the contents into a container (jug, jar or bowl).

### **AVAILABLE SPEEDS**

The speed selector knob can be used to select one of the two available operating speeds, 1/2, as required.

In the P position the appliance operates intermittently.

If in doubt as to which speed to use, you are recommended to place the selector knob on the 1 position for several seconds, then turn to maximum speed.

Consult the table on pages 15/16 to select the most appropriate operating speed.

### **CLEANING AND MAINTENANCE**

Turn the appliance off and unplug from the mains.

Never immerse the appliance in water or other liquids!

Clean the motor base with a damp cloth only.

To clean accessories, use hot water only with normal washing up liquid.

**IMPORTANT SAFEGUARD:** The appliance should not be operated for a longer period of time or more consecutive cycles than specified in the "using the accessories" table.

Wait at least 20 minutes before operating again.

## USING THE ACCESSORIES

INGREDIENTS	Max. quantity	Speed selector	Accessories	Procedure	Applications
<b>Apples, carrots *</b> <b>celery</b> -Grate -Slice	300 gr	2/P	Fine shredder (18,19) Coarse/fine slicer (20,21)	Cut the ingredients into pieces. Fill the opening with the small pieces and grate by pressing gently with the pusher	Salads, raw vegetables
<b>Pancake mix</b> -Blend	400 ml di latte	2	Blender jar (3)	First pour in the milk and then the other ingredients. Mix the ingredients for around one minute. If necessary, repeat the operation twice. Then pause for a few minutes to allow the appliance to cool down.	Pancakes, waffles, crepes
<b>Breadcrumbs</b> -Grate	80 gr	2	Universal cutter (15)	Use dry bread.	Crumbed foods, au gratin dishes
<b>Butter creams</b>	250 gr	2	Universal cutter (15)	Use soft butter.	Dessert, cakes, fillings
<b>Hard cheese (Parmesan)</b> -Grate	120 gr	2	Fine shredder (18)	Use small pieces of cheese without the crust.	Garnishes, soups, sauces, au gratin dishes
<b>Cheese (Gouda)</b> -Grate	120 gr	1	Fine shredder (18)	Cut the cheese into small pieces and press gently with the pusher	Sauces, pizza, au gratin dishes, fondue
<b>Chocolate</b> -Chop	120 gr	2/P	Universal cutter (15)	Use chocolate already cut into 2 cm pieces. Start in pulse mode for the first few seconds and then at speed 3.	Garnishes, creams, puddings
<b>Dough ** (cakes, pies)</b> -Knead	200 gr di farina	2	Universal cutter (15)	Use margarine and cold water. Place the flour in the jar and add the margarine, cut into 2 cm cubes. Mix at max. speed to produce a crumbly mass, then add cold water with the appliance on. Turn off just as a ball is forming. Let the dough cool before working it.	Fruit cake, quiches
<b>Dough (bread)**</b> -Knead	400 gr di farina	2	Mixer (16) Universal cutter (15)	Mix the lukewarm water with the yeast. Add the flour and the salt and mix for around 90 seconds. Let rise for 30 minutes.	Bread
<b>Dough (pizza)**</b> -Knead	400 gr di farina	2	Mixer (16) Universal cutter (15)	See above	Pizza, focaccia
<b>Dough (risen) **</b> -Knead	400 gr di farina	2	Mixer (16)	Mix the yeast and the lukewarm milk with a little sugar. Add flour, sugar, salt, eggs, soft margarine. Mix until the dough sticks to the walls of the blender jar. Let rise for around 30 minutes.	Special bread
<b>Fruit (apples, peaches, bananas)</b> -Slice -Puree	400 g 550 g	2/P 2/P	Coarse/fine slicer (20,21) Blender jar (3)	Add some lemon juice to stop the fruit from going brown.	Fruit salad Jams, juices

\* When slicing carrots, do not operate the appliance for more than five consecutive cycles (20 seconds **ON**, two minutes **OFF**).

\*\* When preparing dough, do not operate the appliance for more than two consecutive cycles (30 seconds **ON**, two minutes **OFF**).

## USING THE ACCESSORIES

INGREDIENTS	Max Speed qty.	Speed setting	Accessories	Speed setting	Use for
<b>Herbs (parsley)</b> -Chop	60 g	2/P	Universal cutter (15)	Wash and dry the herbs before chopping them.	Sauces, salads, etc.
<b>Cucumber, carrots, leek</b> -Slice	Min. 1 piece	2/P	Coarse/fine shredder (18,19)	Fill the opening with the pieces of vegetables, and press gently.	Soups, salads
<b>Mayonnaise</b> -Emulsify	4 eggs	2/P	Mixer (16)	Use ingredients at room temperature.	Sauces, mayonnaise
<b>Meat, fish, chicken</b> - Lean meat - Fat meat	400 g 300g	2/P	Universal cutter (15)	Remove bones and gristle. Dice the meat or the fish into 3 cm cubes. Use the pulse button for coarser chopping	Hamburgers, minced meat
<b>Shakes</b> -Blend	200ml milk	2	Blender jar (3)	Puree the fruit. Add the sugar, milk and little ice-cream.	Desserts
<b>Nuts (dry fruit)</b> -Chop	200 g	2	Universal cutter (15)	Use the pulse function for coarser chopping or speed 3 for a finer mix.	Salads, desserts, garnishes, etc.
<b>Onions</b> -Chop -Slice	400 g 400 g	2/P	Universal cutter (15) Coarse fine slicer (18,19)	Peel the onions, and cut them into quarters. Peel and cut the onions, place them in the jar and slice.	Salads, cooked dishes, to fry slightly
<b>Peas, beans (cooked)</b> -Mash	400 g	2	Blender jar (3)	Use cooked legumes.	Soups
<b>Boiled potatoes</b> -Mash	600 g	2	Univer salcutter (15)	Add the lukewarm milk slowly with the cutter in operation, until achieving the right texture.	Mashed potatoes
<b>Soups</b> -Blend	400 ml	2	Blender jar (3)	Use cooked vegetables.	Soups
<b>Vegetables</b> -Chop	400 g	2	Universal cutter (15)	Dice the vegetables into 3 cm cubes.	Soups, salads
<b>Vegetables and meat (cooked)</b> -Mash	400 g	2	Blender jar (3)	Add a quantity of liquid to achieve the desired texture.	Baby food
<b>Whipped cream</b> -Whip	300 ml	2	Mixer (15)	Use cold cream. Whip at least 125 ml of cream at a time.	Garnishes, creams, puddings, mousse

The preparations in the table will be ready after a time varying between 10s and a maximum of 2.

**IMPORTANT: NEVER EXCEED THE MAXIMUM QUANTITY AND TIME INDICATED**

**NOTE:** When using the blender jar, never operate the appliance for more than 5 consecutive cycles.