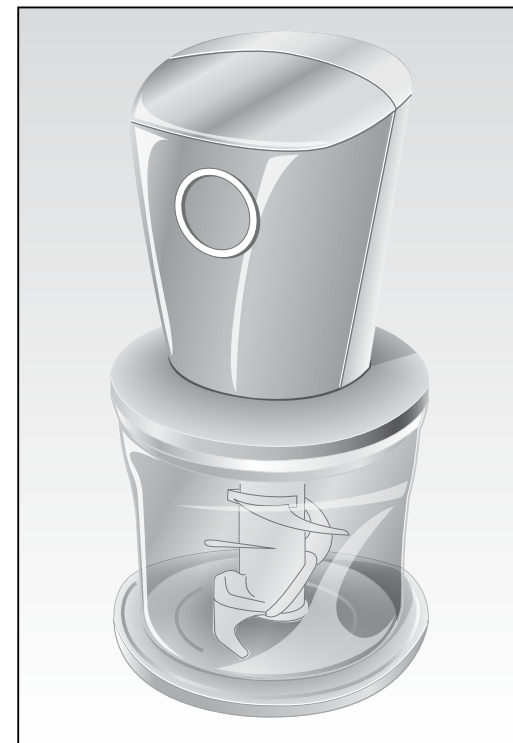


Ariete



choppi

Ariete

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Mod. 1835

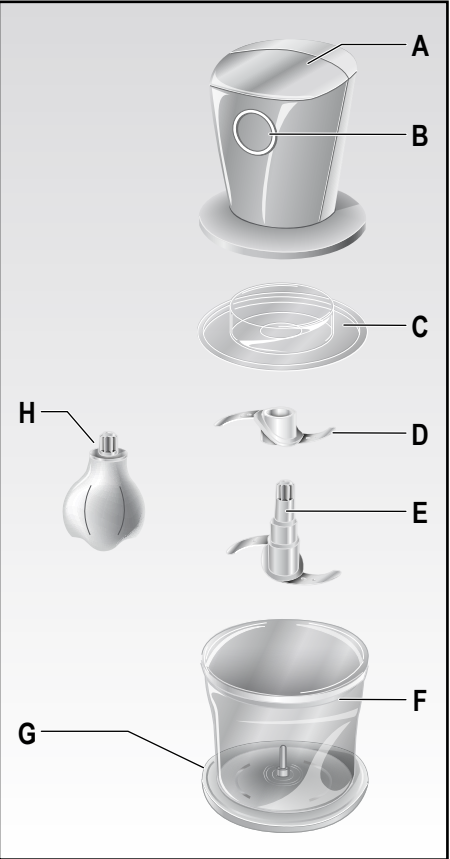


Fig. 1

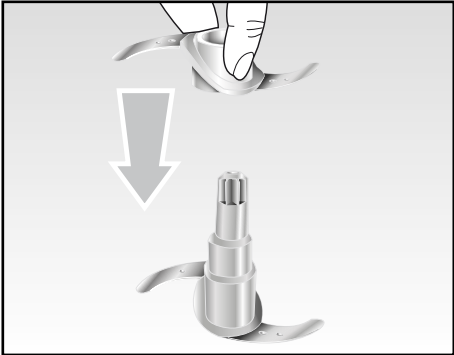


Fig. 2

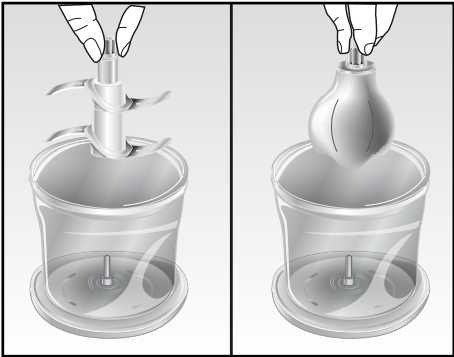


Fig. 3

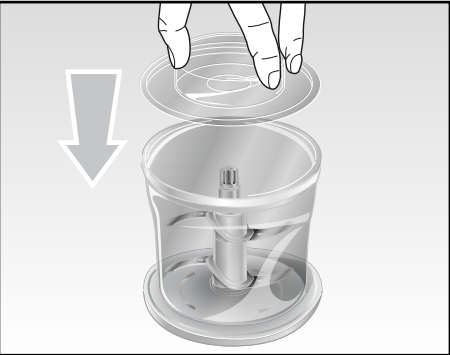


Fig. 4

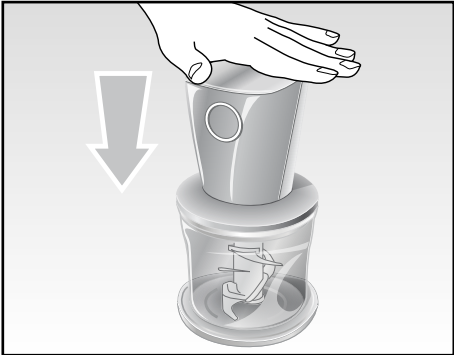


Fig. 5



Fig. 6



Fig. 7

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 children. Keep the appliance and the power cord out of reach of children.
8. 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.
9. Make sure that children cannot play with the appliance.
10. Never place the appliance body, plug or power cord in water or other liquids; always wipe clean with a damp cloth.
11. Always unplug the power cord from the electricity mains before fitting or removing single attachments or before cleaning the appliance.
12. 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.
13. To unplug the appliance, grip the plug and remove it directly from the power socket. Never pull the power cord to unplug the appliance.
14. 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 personnel authorised by the distributor in order to avoid all risks. Contact our Customer Support Centre on 1300 886 649 or info@tempo.org.
15. 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 appli-

- ance is being used. Extension leads, if not suitable, can cause operating anomalies.
16. Never allow the cord to dangle in places where it may be grabbed by a child.
 17. Do not threaten the safety of the appliance by using parts that are not original or which have not been approved by the manufacturer.
 18. This appliance is designed for HOME USE ONLY and may not be used for commercial or industrial purposes.
 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. IMPORTANT: INSERT THE BLADE BEFORE THE FOODS. Before removing the lid, wait for the blade to stop moving completely and always unplug the power cord from the mains power.
 23. Never operate the appliance when empty.
 24. Never touch moving parts.
 25. Do not use the appliance if the blade is damaged.
 26. NEVER INSERT LIQUIDS INTO THE BOWL.
 27. Do not use the appliance to chop excessively hard foods (for example, meat on the bone).
 28. To prevent accidents or damage to the appliance, always keep hands and cooking utensils well away from moving parts.
 29. Blades are sharp: handle with care both when inserting and removing them from the container and during cleaning.
 30. Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.

DO NOT THROW AWAY THESE INSTRUCTIONS

The manufacturer reserves the right to make small improvements of colour changes.

DESCRIPTION OF THE APPLIANCE (Fig. 1)

A	Power base	E	Blade
B	TURBO function button	F	Container
C	Lid	G	Base/Rubber plug
D	Top blade	H	Garlic peeler attachment

INSTRUCTIONS FOR USE

IMPORTANT: Before using the appliance, clean all removable parts that can come into contact with foods, using a cloth with hot water and a mild detergent. Dry thoroughly.

- According to the consistency of the foods being chopped and the quality of the results, it is possible to use the blade (E) or to fit a top blade (D) to it (Fig. 2).
- Insert the blade (E) inside the container (F), making sure it fits perfectly onto the pin in the centre of the container (Fig. 3).
- Cut the foods into small pieces and place them in the container.
- Fit the lid (C) onto the container (F) (Fig. 4).
- Fit the power base (A) onto the lid (C), making sure they fit well together.

Insert the power cord into the power mains then press on the power base (A) to start the blades (Fig. 5). At the same time, it is possible to press the button (B) to use the appliance with "Turbo" function (Fig. 6).

Note: Optimum appliance use occurs when it is operated in pulse mode, pressing the power base intermittently for brief amounts of time (2-3 seconds).

- After use or when inserting other ingredients, unplug the appliance from the power mains before removing the power base from the lid (C) and wait for the blades to stop moving.
- It is also possible to store the chopped foods inside the container (F) in the fridge, closing it with the handy rubber cap (G) that usually serves as a base (Fig. 7).

IMPORTANT

The blades are sharp, handle with care.

Make sure that the lid and power base are firmly fitted on the appliance before use.

Never operate the appliance for more than 30 seconds at a time. Wait at least 2 minutes before using again.

Unplug the appliance from the power mains and wait for the blades to stop moving before lifting off the power base and removing the foods from the sides of the container.

Do not use fingers to remove foods from the sides of the container. Always use a kitchen spatula.

USING THE GARLIC PEELER ATTACHMENT

- Insert the garlic peeler attachment (H) into the container (F), making sure that it fits perfectly over the pin in the centre of the container (Fig. 3).
- Insert the whole garlic cloves into the container (F).
- Place the lid (C) on the container (F) (Fig. 4).
- Fit the power base (A) on the lid (C), making sure it is properly in place.
- Plug the appliance into the mains power. Then press on the power base (A) using the TURBO function (Fig. 5).

PROCESSING TIMES

Food	Max. capacity	Preparation	Time/Max. speed
Meat	150 g	Remove bones, fat, cartilage. Cut into cubes (1-2 cm).	5-10 sec/Turbo and pulse
Fresh herbs (parsley, basil, etc.).	30 g	Remove the stalks. Herbs are chopped better if clean and dry.	10 sec pulse
Nuts (almonds, hazelnuts, walnuts, etc..)	100 g	Remove the shells and cut into small pieces.	10 sec pulse
Hard cheeses such as Parmesan, gruyere, etc...)	100 g	Cut into cubes (1-2 cm).	10 sec/Turbo and pulse
Dry bread	40 g	Remove the crusts and cut into cubes (1-2 cm).	10 sec/Turbo and pulse
Dry biscuits	100 g	Cut into small pieces.	5-10 sec/Turbo and pulse
Hard boiled eggs	3	Halve or quarter according to size.	5 sec pulse
Onions (mix for frying)	150 g	Cut into small pieces.	5-10 sec/Turbo and pulse
garlic	150 g	Previously peeled cloves.	5-10 sec/Turbo and pulse
Soft fruit	130 g	Remove skin and stones.	5 sec pulse
Dried fruit	110 g	Cut into cubes.	5-10 sec/Turbo and pulse
Ice	8 cubes	Insert cubes.	10-15 sec/Turbo and pulse

CLEANING

IMPORTANT

Unplug the appliance from the power mains and wait for the blades to stop moving before cleaning the appliance.

- The container (F), lid (C), blades (D-E) and garlic peeler (H) are dishwasher safe (top rack) or can be washed in warm soapy water. Make sure they are perfectly dry before using again.
- Clean the power base (A) with a damp sponge or cloth.
- Refit the appliance parts as described above before storing.

RECIPES

Pesto

45 g basil leaves

25 g pine nuts

2 cloves garlic (previously peeled with the relevant attachment)

Pinch of salt

50 g cubed Parmesan cheese

100 ml extra virgin olive oil

Fit both blade sets in the container and add all the ingredients before starting the appliance at pulse Turbo speed for about 15 seconds (until the sauce has a creamy consistency). If necessary, use a spatula to push the ingredients down to the bottom of the container if they are stuck to the sides.

Tuna fish pâté

100 g tuna in oil

50 g fresh cheese (ricotta, robiola or cream cheese)

Salt and pepper

Lemon juice

Fit the bottom blade in the container. Crumble in the tuna and add the cheese, salt, pepper and lemon juice. Start the appliance in pulse mode until the mix has become creamy. If necessary, use a spatula to push the ingredients down to the bottom of the container if they are stuck to the sides.

Fruit slush

4 ice cubes

50 g fresh fruit (strawberries, black currants, etc...) peeled and stoned

Two spoons sugar

Fit both blades in the container. Add the ice to the bottom of the container, covered by the fruit and sugar. Blitz with Turbo and pulse mode for about 15 seconds.

Mojito

4 ice cubes

Juice of 2 limes

Tablespoon brown sugar

Fresh mint

Fit both blades in the container. Add the ice to the bottom of the container, covered by the mint, sugar and lime juice. Blitz with Turbo and pulse mode for about 15 seconds.