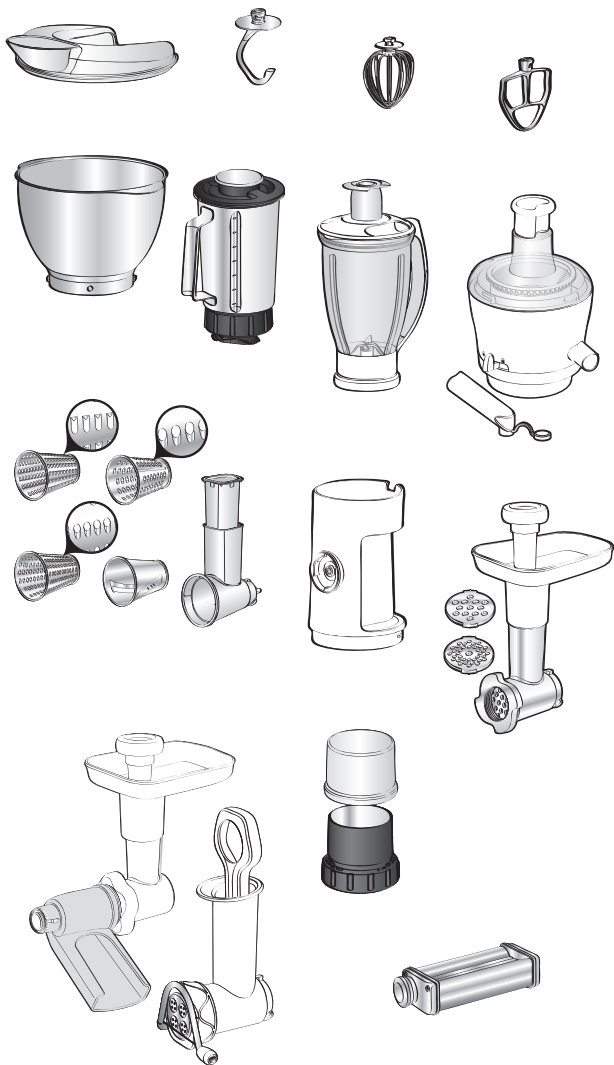


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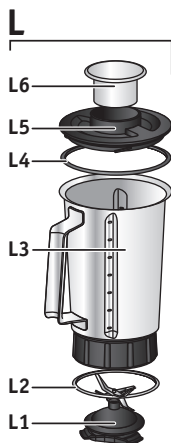
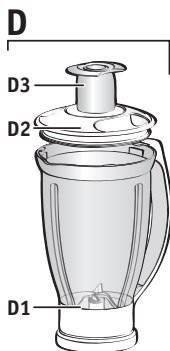
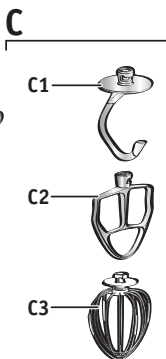
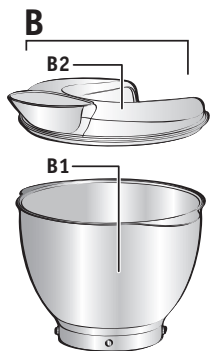
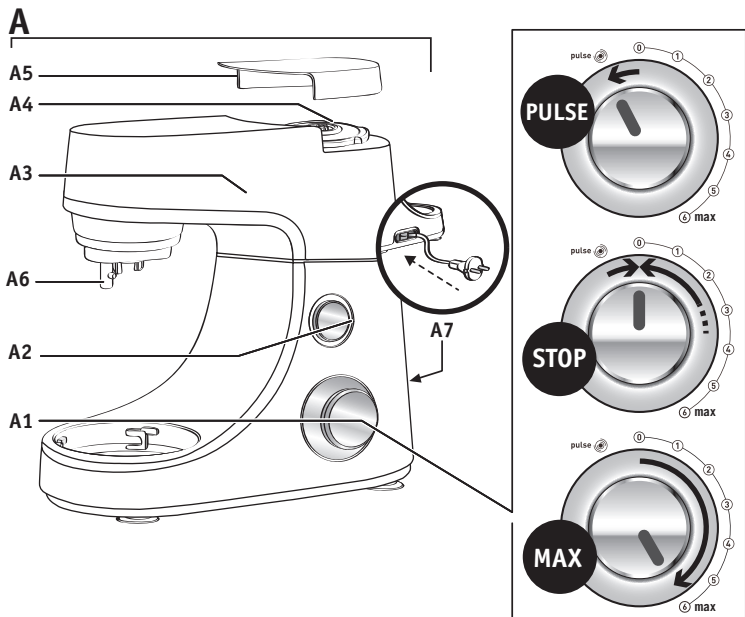
Additional accessories available depending on model (see page 7).

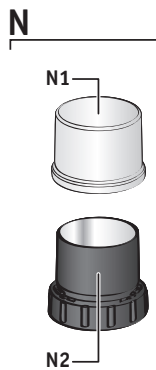
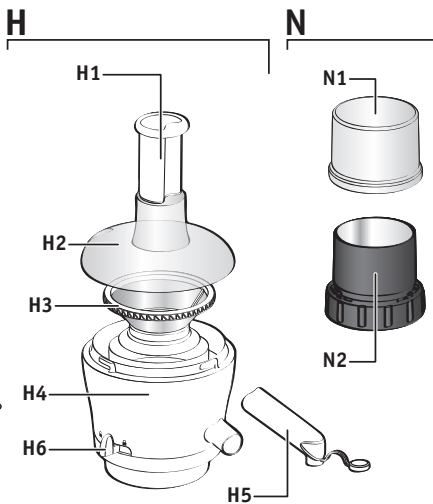
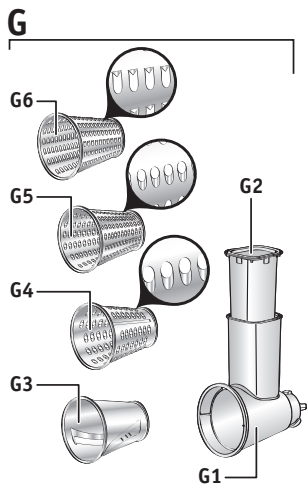
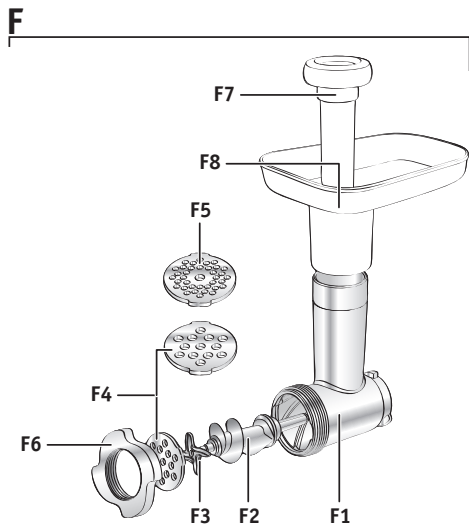
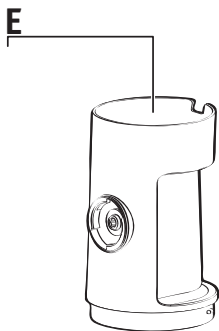
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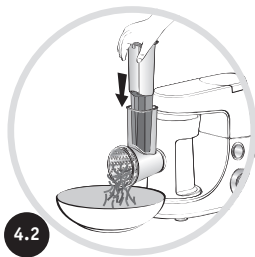
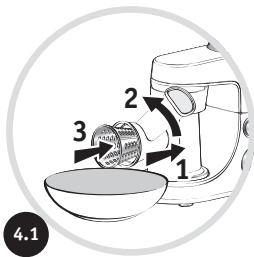
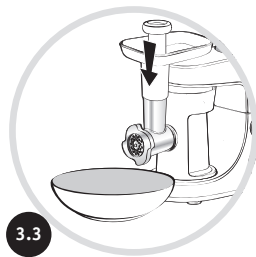
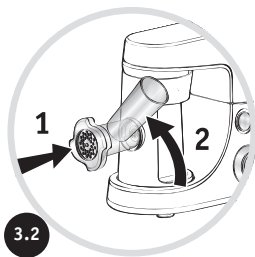
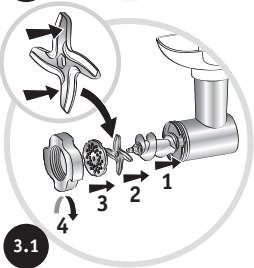
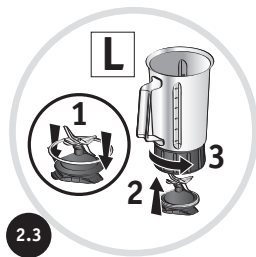
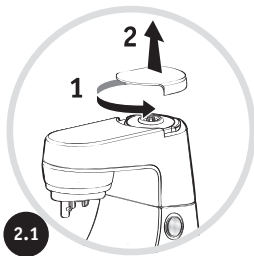
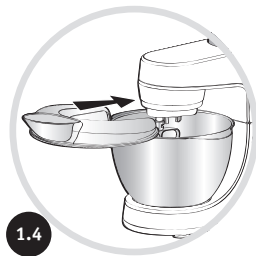
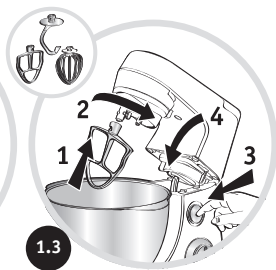
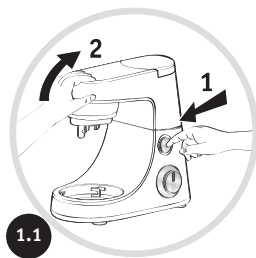
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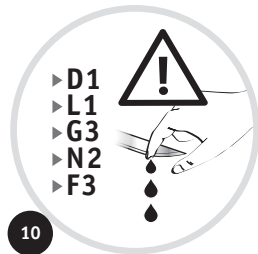
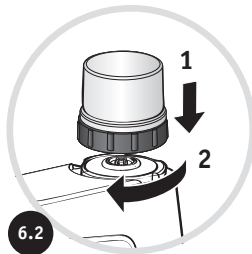
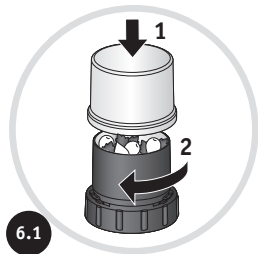
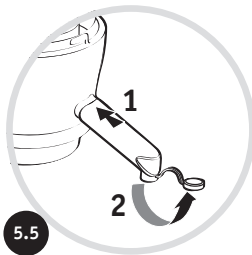
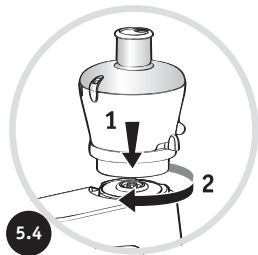
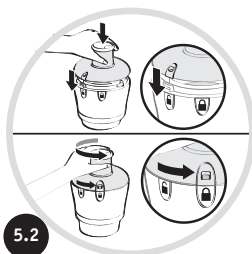
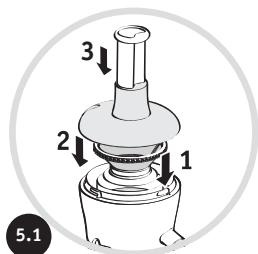


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## SAFETY INSTRUCTIONS KITCHEN MACHINE

Please read the instructions for use carefully before using your appliance for the first time and retain them for future reference: the manufacturer cannot accept any liability for non-compliant appliance use.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Check that the power rating of your appliance corresponds to your electrical supply. **Any incorrect connection invalidates the guarantee.**
- This appliance has been designed for indoor and domestic use only, and at an altitude below 2000m.
- Clean the surfaces in contact with food prior to first use, referring to the “Before first use” chapter of these instructions, and after each use, referring to the “Cleaning” chapter. Refer to the “Cleaning” chapter for maintenance and cleaning of your appliance.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Do not use the appliance if it is not working properly or if it has been damaged. Contact an authorised service centre (see list in the service booklet).
- Any maintenance other than routine cleaning and upkeep by customers must be carried out by an approved service centre (see list in the service booklet).
- Do not place the appliance, the supply cable or the plug in water or any other liquid.
- The power cord must be kept out of the reach of children and must not be



placed near or come into contact with the hot parts of the appliance, sources of heat or sharp corners.

- Do not pull on the power cord to unplug the appliance.
- Do not use the appliance if the power cord or plug is damaged. The power cord must be replaced by an authorised service centre (see the list in the service booklet) in order to avoid danger.
- Do not place the accessories in a microwave oven.
- For your own safety, use only accessories and spare parts designed for your appliance and sold in an approved service centre.
- Remember: you may injure yourself if you use the appliance incorrectly.
- The blades (D1, F3, G3, K2, L1, N2) are very sharp: handle them with caution to avoid injury when emptying the bowl, assembling / disassembling the blades from the appliance, cleaning.
- Always remove the blender jug (D or L) or the juicer (H) before activating the release button (A2) of the multifunction head (A3).
- When using the following accessories: mincer head (F), vegetable slicer (G), juicer (H), fresh pasta kit (I) or coulis kit (J), always use the pusher (F7), (G2), (H1) to guide the foods into the feed tube. Never use your fingers or a fork, spoon, or knife, or any other object (accessories according to model).
- Never touch moving parts and always wait for the appliance to come to a complete stop before removing the accessories.
- Do not touch the whisks or the kneader while the appliance is in operation.
- Do not allow long hair, scarves, ties etc. to dangle over the appliance during operation.
- Never insert utensils (spoon, spatula...) into the feed tubes of the lids (B2), (D2), (H2) or (L5), of the bodies or trays (F1, F8, I2, J1), or of the drum chamber (G1) (accessories according to model).
- Do not operate the blender jug (D1 or L3) without its lid (D2 or L5).
- Only use one accessory at a time.

- Never fill the blender jug with boiling liquid (above 80°C, 176°F).
- Do not use the blender jug when empty or with only solid ingredients.
- Never remove the lid until the appliance has come to a complete stop.
- When using the mixing bowl, always put in the liquid ingredients before the solid ingredients.
- Do not use the bowls (B1, D1, K2, L3, N2) as containers (freezing, cooking, sterilisation...).
- Never use this appliance with items other than food ingredients. In order to avoid overflowing, do not go over the maximum level of the bowl or the maximum quantity indicated in the user instructions.
- Do not use the appliance if the rotating sieve (H3) or the protecting cover (H2) of the juice extractor (according to model) is damaged or has a visible crack.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden build up of steam.
- This appliance is not intended to be used in the following applications, and the guarantee will not apply for:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
- Refer to the different diagrams and to the “accessory assembly” and “accessory disassembly” paragraphs for assembling and disassembling accessories from the appliance.
- Refer to the user instructions for speed control and time of use for each accessory.

## EUROPEAN MARKETS ONLY

For all accessories except whisk (C3) and graters (G4, G5, G6): This device should not be used by children. Keep the appliance and its cord out of reach of children.

Children shall not play with the appliance.

This appliance may be used by persons with reduced physical, sensory or mental capabilities, or whose experience or knowledge is not sufficient, provided they are supervised or have received instruction to use the device safely and understand the dangers.

The whisk (C3), the grater drums (G5 and G4) and reibekuchen (potato grater) drum (G6) (according to model) can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.

### Environment protection first!



- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➡ Leave it at a local civic waste collection point.



The packaging is comprised exclusively of materials that present no danger for the environment and which may therefore be disposed of in accordance with the recycling measures in force in your area.

For disposing of the appliance itself, please contact the appropriate service of your local authority.

**Warning:** please read the safety instructions carefully before initial use.

## BEFORE FIRST USE

- Before using for the first time, wash all accessory parts in soapy water (except for the attachment (E): see § Cleaning) Rinse and dry.
- Place the appliance on a flat, clean and dry surface. Make sure that the selector button (A1) is in «0» position and plug in your appliance.
- You have several options for starting your appliance: (see diagram A1):

### - Intermittent operation (pulse):

Turn the selector button (A1) to the «pulse» position. Using a succession of pulses can give you better control when preparing certain foods.

### - Continuous operation:

Turn the selector button (A1) to the desired position from «1» to «6/max» depending on the food you are preparing. You can change it as required during preparation.

- To stop the appliance, turn the button (A1) to «0».

**Important: The appliance will start only if the cover (A5) and the head (A3) are locked. The appliance will stop immediately if you unlock the cover (A5) and/or the head (A3) during operation. Lock the cover and/or the head, turn the control button (A1) to the «0» position, and then start the appliance normally by selecting the desired speed.**

## 1 - MIXING / KNEADING / BEATING / EMULSIFYING / WHISKING

You can prepare up to 1.8 kg light dough and heavy dough made with up to 500 g flour using the stainless bowl (B1) and its lid (B2) depending on the food.

**ACCESSORIES USED:** Stainless steel bowl (B1), Lid (B2), Kneader (C1) or mixer (C2) or balloon whisk (C3).

### 1.1 - ASSEMBLING THE ACCESSORIES

Follow the diagrams from 1.1 to 1.4. When attaching the desired accessory in diagram 1.3 rotate it anti-clockwise a quarter turn to lock the accessory in its housing.

Note: It is not essential to use the lid (B2) but it prevents splashing.

### 1.2 - USAGE, TIPS AND DISMANTLING

- Start by turning the selector button (A1) to the desired position according to the recipe.
- You can add food through the hole in the lid (B2) during preparation.
- To stop the appliance, turn the button (A1) to «0».

#### Tips:

**KNEADING** (Maximum time of use: 13 minutes)

- Use the kneader accessory (C1) at speed «1». You can knead up to 500 g of flour (e.g. white bread, grain bread, short crust pastry, etc.).

**MIXING** (Maximum time of use: 13 minutes).

- Use the mixer (C2) at speed «1» to «6/max».

- You can mix up to 1,8 kg of light dough (light cake mixture, sponge cake, biscuit or cookie dough).

- **Never use the mixer (c2) to knead heavy dough and fresh pasta dough (lasagne, rigatoni, bigoli...)**

**BEATING / EMULSIFYING / WHISKING** (Maximum time of use: 10 minutes).

- Use the balloon whisk (c3) at speed «1» to «6/max».

- You can prepare: mayonnaise, aioli, sauces, whisked egg whites (up to 10 egg whites), whipped cream (up to 500 ml), meringues etc.

- Never use the balloon whisk (C3) to knead heavy dough or mix light dough.

**Dismantling the accessory:** Wait for the appliance to come to a complete stop and proceed in the reverse order of the assembly, diagrams from 1.4 to 1.1.

## 2 - BLENDING / MIXING (DEPENDING ON MODEL)

Depending on the type of food, you can use the blender (D) to prepare up to 1.5 L of thick mixtures and 1.25 L of liquid mixtures.

**ACCESSORIES USED:** Blender jug (D or L).

### 2.1 - ASSEMBLING THE ACCESSORIES

Make sure the appliance button (A1) is set to the "0" position before fitting the blender D or L.

Follow the diagrams from 2.1 to 2.3 and 10. For blender accessory L, check that the seal (L2) is correctly fitted onto part L1.

### 2.2 - USAGE, TIPS AND DISMANTLING (Maximum time of use: 3 minutes).

- Start by turning the selector button (A1) to the desired position (from speed «4» to «6/Max» or «pulse») according to the recipe. Use the «Pulse» position for better mixing control and for even blending of your preparation. To stop the appliance, turn the button (A1) to "0".
- You can add food through the hole in the measuring cap (D2, L5) during preparation.

#### Tips:

- You can prepare:
  - finely blended soups, cream soups, stewed fruit, milkshakes and cocktails.
  - liquid batter (pancake, fritters, Yorkshire pudding, waffles, clafoutis and custard flans).
- If ingredients stick to the sides of the bowl when mixing, stop the appliance and wait until the blades have stopped completely. Remove the blender and push the food down onto the blades using a spatula, and put your blender back on the appliance to continue processing.
  - Always add liquid ingredients to the blender jug first before adding solid ingredients.
  - Never fill the blender jug with boiling liquid.
  - Always use the blender jug with its lid.
  - Never remove the lid until the blades have stopped completely.
  - Never run the blender jug empty.

**Dismantling the accessory:** Wait for the appliance to come to a complete stop before removing the blender jug and proceed in the reverse order of the assembly, diagrams from 2.3 to 2.1 and 10.

## 3 - MINCING (DEPENDING ON MODEL)

**ACCESSORIES USED:** Attachment holder (E), Assembled mincer head (F)

### 3.1 - FITTING THE MINCER ATTACHMENT

Follow the diagrams 9, 10, and then from 3.1 to 3.3.

For diagram 3.1 fit the blade (F3) with the cutting edge facing outwards.

Once assembled the shaft should have no play, neither should it be able to turn on its own. If this happens, re-assemble the mincer head.

### 3.2 - USAGE, TIPS AND DISMANTLING

- Run the appliance by turning the selector (A1) to speed «3» or «4».
- Push the meat, piece by piece, down the feed tube, using the pusher (F7). Never push the ingredients down the feed tube with your fingers or any other utensil.
  - You can mince up to 3 kg meat (gristle, bone and sinew removed). Maximum time of use: 10 minutes.

## Tips:

- Prepare all of the foodstuffs to be minced (for meat, remove the bones, gristle and tendons and cut it into pieces of approximately 2 x 2 cm).
- Make sure that frozen meat is thoroughly thawed.
- At the end of mincing, you can feed a few small pieces of bread to clear any meat from the machine.

**Dismantling the accessory:** Wait for the appliance to come to a complete stop and proceed in the reverse order of the assembly diagrams 10, from 3.3 to 3.1 and then 9.

## 4 - GRATING / SLICING (DEPENDING ON MODEL)

**ACCESSORIES USED:** Attachment holder (E), Assembled vegetable slicer (G), Drums (depending on model)

### 4.1 - ASSEMBLING THE ACCESSORIES

Follow the diagrams 10, 9 and then from 4.1 to 4.2.

### 4.2 - USAGE, TIPS AND DISMANTLING

- Place a bowl in front of the attachment to collect the prepared food.
- Run the appliance by turning the selector (A1) to speed «3» to slice and to speed «4» to grate.
- Place the food in the feed tube on the body and press down with the pusher (G2).

**Never push the ingredients with your fingers or any other utensil.**

- You can prepare up to 2 kg of food, maximum time of use: 10 min.
- Use the drums to:
  - Grate coarsely (G4) / grate finely (G5): carrots, celery, potatoes, cheese, etc.
  - Slice thickly (G3): potatoes, carrots, cucumbers, apples, beetroot, etc.
  - Potato shredder (G6): potatoes, parmesan, etc.

**Dismantling the accessory:** Wait for the appliance to come to a complete stop and proceed in the reverse order of the assembly, diagrams 10, 4.2, 4.1 and 9.

## 5 - EXTRACTING JUICE FROM FRUIT AND VEGETABLES (DEPENDING ON MODEL)

**ACCESSORIES USED:** Assembled juice extractor (H)

### 5.1 - ASSEMBLING THE JUICE EXTRACTOR

Follow the diagrams from 5.1 to 5.6.

### 5.2 - USAGE, TIPS AND DISMANTLING (maximum time of use: 10 minutes.)

- Place a large jug under the pouring spout. Check that the pouring spout is fully open.
- Cut the fruits and/or vegetables into pieces.
- At the end of mincing, you can feed a few small pieces of bread to clear any meat from the machine.
- Run the appliance by turning the selector (A1) to speed «3».
- Insert the ingredients down the feed tube in the lid (H2) push them slowly using the pusher (H1). Never push the food with your fingers or any other utensil.
- Do not process 500 g of food more than 5 times continuously, without allowing your appliance to cool down completely
- **Important:** clean the filter (H3) and the juice collector (H4) after every 300g of ingredients or when the pulp collector is full.

## Tips:

- You can make juice from: carrots, tomatoes, apples, grapes, raspberries, etc. but it is not possible to extract juice from certain fruits and vegetables: bananas, avocado pears, blackberries, some varieties of apples, etc...
- Peel fruits with thick skins; remove stones and the core of pineapples.
- Drink the juices immediately after preparation.

**Dismantling the accessory:** Wait for the appliance and rotary filter to come to a complete stop before removing the accessory from the appliance. Proceed in the reverse order of the assembly, diagrams from 5.6 to 5.1.

## 6 - FINELY CHOPPING SMALL QUANTITIES (DEPENDING ON MODEL)

**ACCESSORIES USED:** Mini chopper lid (N1), Mini chopper bowl (N2)

### 6.1 - ASSEMBLING THE ACCESSORIES

Follow the diagrams 10, 6.1 and 6.2.

### 6.2 - USAGE, TIPS AND DISMANTLING

- You can finely chop with the mini chopper:
  - fresh herbs: 10g max. / 10secs max. / speed «4»
  - dried fruits / Beef (boneless and trimmed meat): 100g max. / 10secs max. / speed «1»
  - vegetable puree: 150g max. / 20secs max. / «pulse» or speed «1»
- This mini-chopper is not designed for hard products like coffee beans, hard spices nor liquids.

**Dismantling the accessory:** Wait for the appliance to come to a complete stop and proceed in the reverse order of the assembly, diagrams 10, 6.2 and 6.1.

## 7 - ADJUSTING THE CORD LENGTH

See main diagram, cord (A7). Push the cord inside the motor unit (A) to shorten it.

## 8 - ROUGH CHOPPING SMALL QUANTITIES (DEPENDING ON MODEL)

**ACCESSORIES USED:** Assembled grinder (not shown in diagrams).

- Chop in a few seconds by pulsing: dried figs, dried apricots, etc. Quantity / max time: 100g / 5s

## CLEANING

- Unplug the appliance.
- Do not immerse the motor unit (A) or the attachment (E) in water or under running water. Wipe them with a dry or slightly damp cloth.
- Disassemble completely and rinse the accessories soon after use.

**Handle the blades with care to prevent injury. (diagram 10).**

- Wash, rinse and dry the accessories: they are dishwasher-safe, except for all the metal components in the mincer head: body (F), the kneader (C1) and the mixer (C2).
- The two cutting screens and blades for the mincer must remain greased. Coat them with cooking oil.
- In the event any of your accessories are coloured by food (carrots, oranges, etc.), rub with a cloth soaked in oil and then clean them as usual.
- Blender jug (D): Pour some hot water containing a few drops of washing up liquid into the blender. Close the lid. Place it on the appliance and pulse a few times. After removing it, rinse the bowl in running water and allow to dry (jug upside down).

## WHAT TO DO IF YOUR APPLIANCE DOES NOT WORK

Please refer to the section "Before First Use".

**Your appliance still does not work?** Contact an authorised service centre (see the list in the service booklet).

## AVAILABLE ACCESSORIES

- For parts and accessories, contact the helpline - see contact list or refer to our website [www.tefal.com](http://www.tefal.com)

**Caution: this booklet contains instructions for additional accessories (shown on page 18). Please keep safe for future reference. Please contact Customer Service for further information on how to purchase accessories.**

For your safety, only use accessories and spare parts that correspond to your appliance, sold by an approved service centre.

## Speed settings & Maximum Capacities

Function	Attachment	Preparation	Recommended speed	Maximum capacity (total weight of ingredients)	Maximum processing time
Blending*	Blender jug	Liquid mixtures (milkshakes, smoothies, thin soups)	4 to 6/Max or Pulse	1.5 L	3 min
	Blender jug	Thick mixtures (batters, thick soups, stewed fruit)	4 to 6/Max or Pulse	1.25 L	3 min
Fine chopping*	Mini chopper bowl & lid	Fresh herbs	4	10 g	10 secs
		Beef (raw)	1	100 g	10 secs
		Vegetable puree	Pulse or 1	150 g	20 secs
Grating*	Vegetable cutter & grating drum	Carrot, celery, potatoes, hard firm texture cheese (e.g. Gruyere), etc	4	2 kg	10 min
	Vegetable cutter & potato shredder drum	Potatoes, parmesan, etc	4	2 kg	10 min
Juice Extraction*	Juice Extractor accessories	Variety of fruits & vegetables	3	In 500 g batches (no more than 5 times consecutively)	10 min
Kneading	Kneader	Bread dough (white or wholemeal)	1 to 6/Max	Up to 500 g flour	13 min
		Shortcrust pastry	1 to 6/Max	Up to 500 g flour	13 min
Mincing*	Mincer attachments	Mincing raw & cooked meat and poultry	3 to 4	3 kg	10 min
Mixing	Mixer	Light mixtures (light cake mixture, sponge cake, biscuit or cookie dough)	1 to 6/Max	1.8 kg	13 min
		Heavier cake mixture	1 to 6/Max	1.5 kg	13 min
Slicing*	Vegetable cutter & slicing drum	Potatoes, carrots, cucumber, apples, beetroot, etc	3	2 kg	10 min
Whisking/ Whipping	Whisk	Egg whites	1 to 6/Max	Up to 10 egg whites	10 min
		Mayonnaise	1 to 6/Max	750 ml	10 min
		Meringues	1 to 6/Max	Up to 10 egg whites	10 min
		Sauces	1 to 6/Max	750 ml	10 min
		Whipped cream	1 to 6/Max	500 ml	10 min

\* depending on model