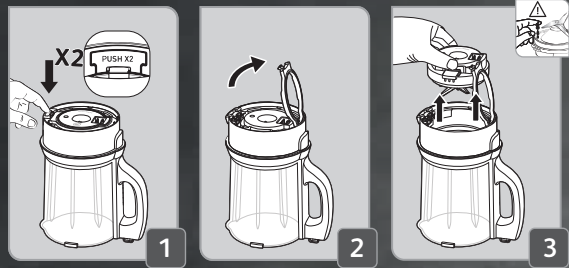
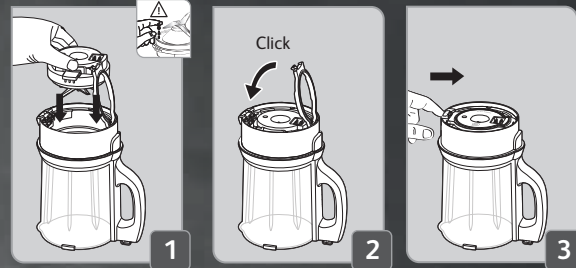


How to remove the blades KO 칼날을 분리하는 방법



How to put back in place the blades KO 칼날을 장착하는 방법



Tefal®

Perfectmix Cook

HEATING HIGH-SPEED BLENDER - 초고속 쿡블렌더



AN INCREDIBLE VARIETY OF HOT AND COLD RECIPES
AT YOUR FINGERTIPS

시원한 스무디부터 따뜻한 죽까지 한 번의 터치로 완성해 보세요



AMPLIFY THE MIXING POWER

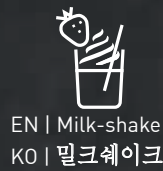
POWELIX
BLADES TECHNOLOGY

UP TO 30% FASTER PERFORMANCE*

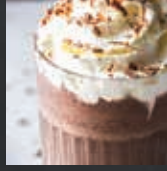
*COMPARED TO BL2B / BL2C BLENDERS

최대 30% 더 빠른 성능*

*테팔 BL2B / BL2C 모델 대비



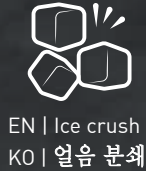
EN | Milk-shake
KO | 밀크셰이크



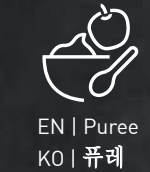
EN | Smoothie
KO | 스무디



EN | Dessert
KO | 반죽



EN | Ice crush
KO | 얼음 분쇄



EN | Puree
KO | 퓨레



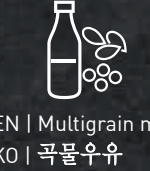
EN | Soup
KO | 수프



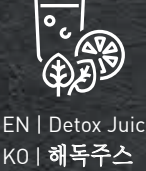
EN | Porridge
KO | 고운 죽



EN | Stew
KO | 스튜



EN | Multigrain milk
KO | 곡물우유

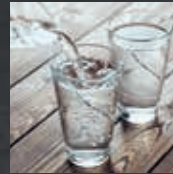


EN | Detox Juice
KO | 해독주스

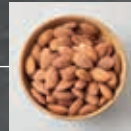
MY FIRST RECIPE WITH PERFECTMIX COOK: SOY MILK

퍼펙트믹스 쿡으로 홈메이드 두유 만들기

1- Wash the beans and soak them in cold water for about two hours.
콩은 씻어서 찬물에 2시간정도 불려 주세요.



Water 800ml
물 800ml



Almonds 130g
아몬드 130g



Black beans 150g
검은콩 150g



Peas 150g
완두콩 150g



Soybeans 150g or
콩(흰콩) 150g 또는



Salt
소금

2- Prepare the recipe / 다음의 재료를 준비해 주세요.



① Place the jug with the blades attached onto the base

칼날을 장착한 상태로
용기를 본체에 고정시켜줍니다.



③ Select the program "Multigrain milk". Click on "Start / Stop" and wait until the end of the program.

"Multigrain (곡물 우유)" 버튼을 누른 뒤,
"Start (시작)" 버튼을 눌러줍니다.
프로그램은 자동 종료됩니다.



② Add ingredients and fully lock the lid to turn on your product. Make sure the lid is closed, otherwise the product will not start

용기에 재료를 담은 뒤 뚜껑을 닫아줍니다.
뚜껑이 제대로 닫히지 않으면 작동되지 않습니다.



④ Enjoy your drink! You can explore other multigrain milk recipes using other beans/nuts such as almonds, black beans, and more.

두유가 완성되었습니다!
앱을 통해 아몬드, 검은콩 등을 활용한
레시피도 확인해 보세요.