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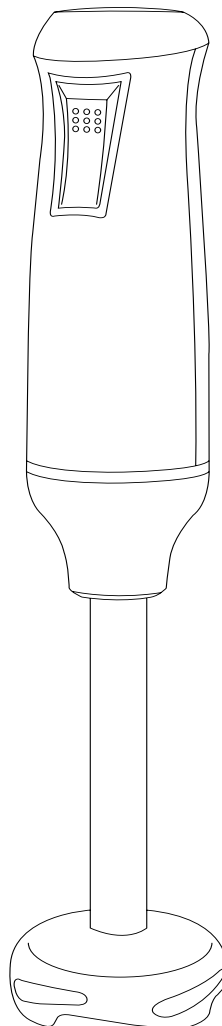
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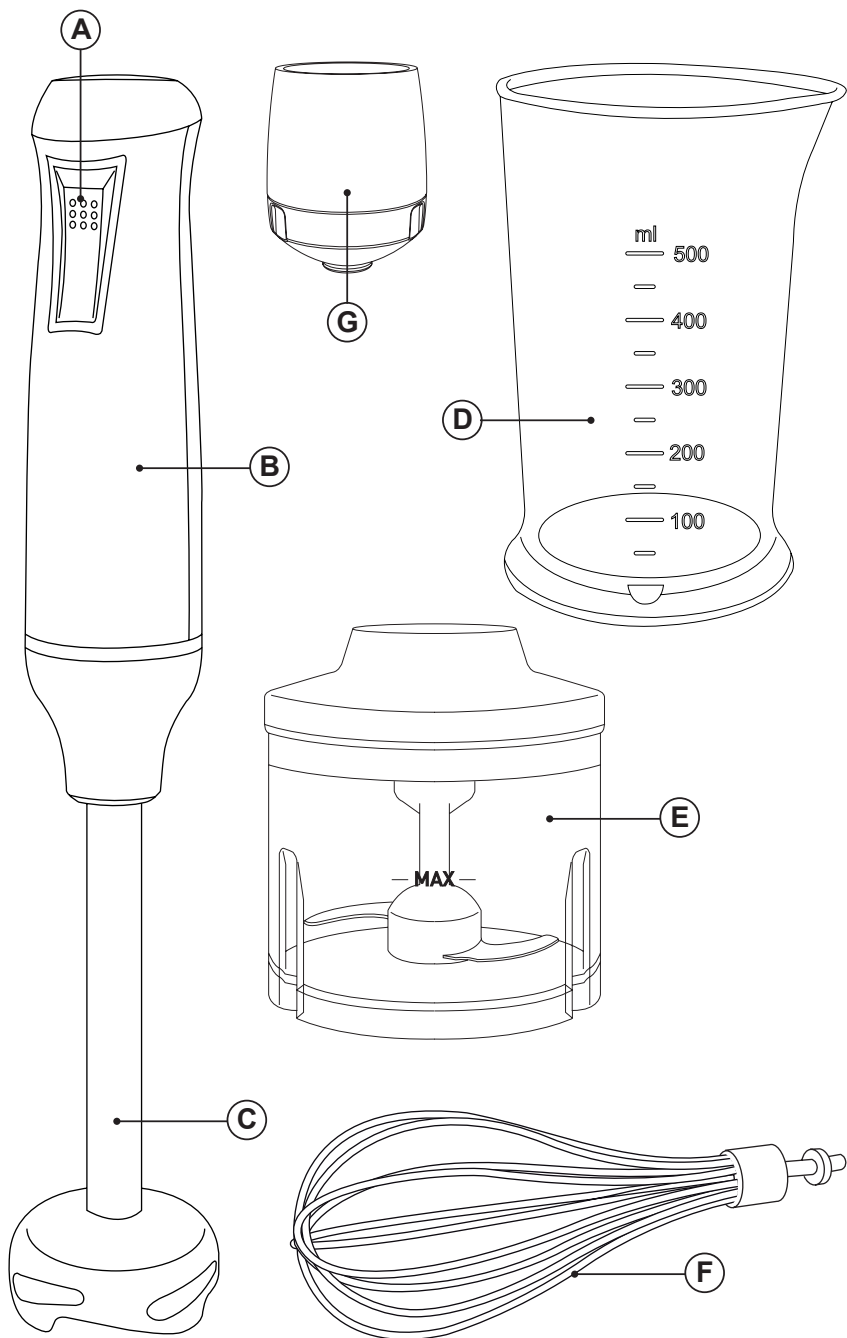
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# Погружные блендеры Robot 500

ROBOT 500  
ROBOT 500 INOX  
ROBOT 500 PLUS INOX  
ROBOT UNIC 500 PLUS INOX

Ручной блендер





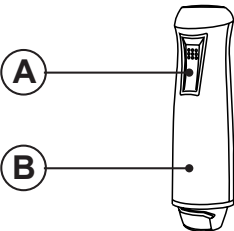
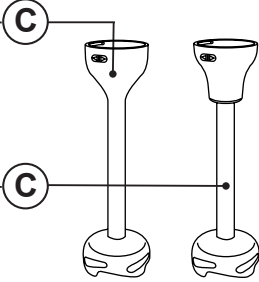
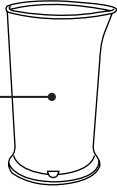
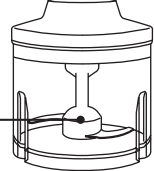
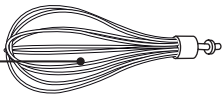
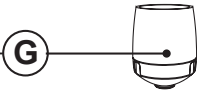
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●			    
	●	●	
	●	●	
		●	
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		●	

Fig.1

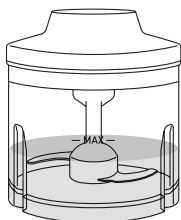


Fig.2

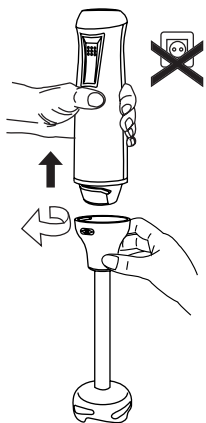


Fig.3

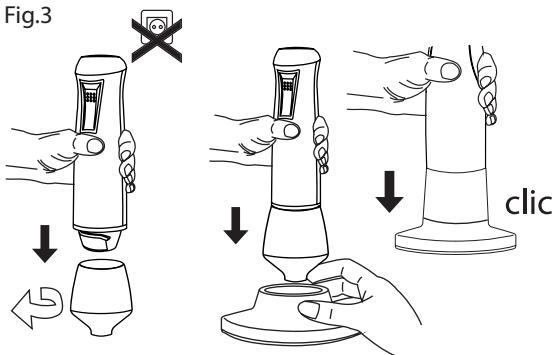


Fig.3.1

Fig.3.2

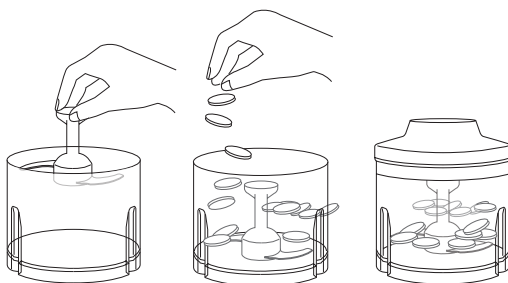


Fig.3.3

Fig.3

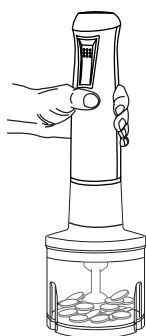


Fig.3.4

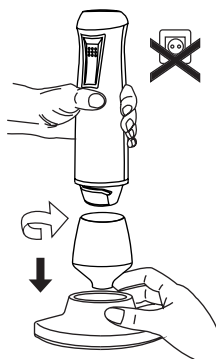


Fig.3.5

Fig.4

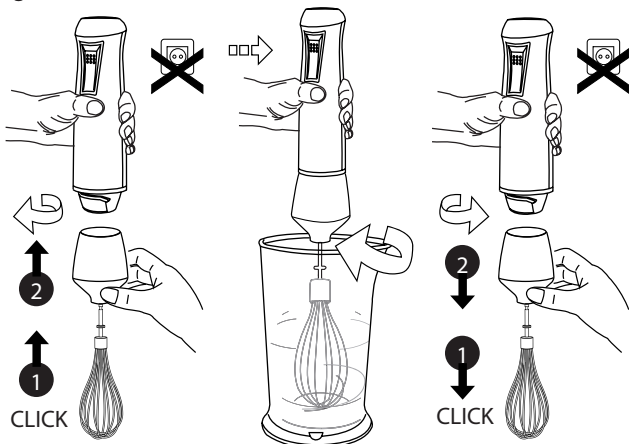
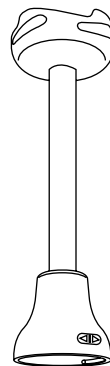


Fig.4.1

Fig.4.2

Fig.4.3

Fig.5



## English

### Hand blender

Robot 500

Robot 500 Inox

Robot 500 Plus Inox

Robot Unic 500 Plus Inox

### Description

A Start button

B Driving motor

C Blender foot

D Measuring cup\*

E Goblet\*\*

F Whisk\*\*

G Adapter fitting\*\*

(\*) Only available in the model Robot 500 Inox, Robot 500 Plus Inox and Robot Unic 500 Plus Inox

(\*\*) Only available in the model Robot 500 Plus Inox and Robot Unic 500 Plus Inox

If the model of your appliance does not have the accessories described above, they can also be bought separately from the Technical Assistance Service.

### Use and care:

- Fully unroll the appliance's power cable before each use.
- Do not use the appliance if its accessories are not properly fitted.
- Do not use the appliance if it is empty.
- Do not use the appliance if the on/off switch does not work.
- Do not force the appliance's work capacity.
- Respect the MAX level indicator. (Fig. 1)
- When using hot liquids do not fill the jug more than half way. At all times, when mixing hot liquids in the jug, select the slowest speed on the speed selector.
- This appliance is for household use only, not professional, industrial use.
- This appliance should be stored out of reach of children and/or the disabled.
- Do not expose the appliance to extreme temperatures.
- Keep the appliance in good condition. Check that the moving parts are not misaligned or jam-

med and make sure there are no broken parts or anomalies that may prevent the appliance from operating correctly.

- Use the appliance and its accessories and tools in accordance with these instructions, taking into account the working conditions and the work to be performed. Use the appliance for operations different from those intended could result in a hazardous situation.
- Never leave the appliance connected and unattended if is not in use. This saves energy and prolongs the life of the appliance.
- Do not use the appliance for more than 1 minute at a time. In case of operate in cycles; allow the appliance a resting period of at least 1 minute between each cycle. Under no circumstances should the appliance be operated for more time than necessary.
- As a reference in the annexed table appears several recipes, that include the amount of food to process, the recommended operating time to elaborate each recipe, as well as the time of maximum operation of the apparatus under each one of these conditions of load.
- Do not use the appliance on any part of the body of a person or animal.
- Do not use the appliance with frozen goods or those containing bones.
- Any misuse or failure to follow the instructions for use renders the guarantee and the manufacturer's liability null and void.

### Instructions for use

Before use:

- Make sure that all the product's packaging has been removed.
- Before using the product for the first time, clean the parts that will come into contact with food in the manner described in the cleaning section.
- Prepare the appliance according to the function you wish to use:

Use:

- Unroll the cable completely before plugging it in.
- Connect the appliance to the mains.
- Turn the appliance on, by using the on/off button.
- Select the appliance function desired.
- Select the desired speed.
- Work with the food you want to process.

**Once you have finished using the appliance:**

- Stop the appliance by releasing the pressure on

the on/off button.

- Unplug the appliance from the mains.
- Put the cable back in the cable housing.
- Clean the appliance.

#### **Accessories:**

##### **Blender foot accessory (Fig. 2):**

- This accessory is used for making sauces, soups, mayonnaise, milkshakes, baby food ...
- Attach the stick to motor body and turn in the direction of the arrow (Fig. 2).
- Put the food to be prepared in the jar and switch the appliance on.
- For further cleaning, detach and remove the stick by turning in the opposite direction of the arrow (Fig. 2).

##### **Chopping accessory (fig. 3):**

- This accessory is used to chop vegetables, nuts, meat...
- Fit the adapter fitting to the motor unit by turning it in the direction of the arrow. (Fig. 3.1)
- Fit the unit to the lid until hear the click. (Fig. 3.2)
- Put the food to be prepared in the chopping container and attach the lid firmly. (Fig. 3.3)
- Start the appliance. Warning: do not start the appliance if the entire unit is not properly seated and fitted. (Fig. 3.4)
- Stop the appliance when the food reaches the desired texture.
- Detach the unit from the lid and release the adapter fitting. (Fig. 3.5)

##### **Whisk accessory (Fig. 4):**















- This accessory is used to whip cream, beat egg whites...
- Insert the whisk into the motor unit (Fig. 4.1). Fit the adapter fitting to the motor unit by turning it in the direction of the arrow (Fig. 4.1).
- Put the food into a large receptacle and switch the appliance on (Fig. 4.2). For best results, turn the whisk clockwise.
- Remove the whisk accessory and release the adapter fitting (Fig. 4.3)
- Note 2: To free the whisk (F) from the adapter fitting (G), pull the ring on the whisk.

## **Cleaning**

- Disconnect the appliance from the mains and allow it to cool before undertaking any cleaning task.

- Clean the equipment with a damp cloth with a few drops of washing-up liquid and then dry.
- Do not use solvents, or products with an acid or base pH such as bleach, or abrasive products, for cleaning the appliance.
- Never submerge the appliance in water or any other liquid or place it under running water.
- During the cleaning process, take special care with the blades, as they are very sharp.
- It is advisable to clean the appliance regularly and remove any food remains.
- If the appliance is not in good condition of cleanliness, its surface may degrade and inexorably affect the duration of the appliance's useful life and could become unsafe to use.
- The appliance is suitable for cleaning in hot soapy water or in a dishwasher (using a soft cleaning program).
- The following pieces may be washed in a dishwasher (using a soft cleaning program):
  - Blender foot
  - Measuring cup
  - Goblet
  - Whisk
- The draining/drying position of the articles washable in the dishwasher or in the sink must allow the water to drain away easily (Fig 5).
- Then dry all parts before its assembly and storage.

# Food preparation

Recipe	Recommended accessory	Quantity	Method	Time
Mayonnaise		250 ml	Add 1 egg, salt, some drops of vinegar or lemon to the receptacle. Fill with oil up to the level indicated and switch on, do not move or agitate until the oil has been bound.	35s
Fruit milkshakes		-----	Add the fruit and mix with blender until smooth.	-----
Béchamel sauce		600 ml	Melt 30g of butter in a saucepan over a low heat, add 100g of flour and 30g of fried onion (beforehand chop using the mincer attachment) and gradually add 500ml of milk.	15 s
Whipped cream		250 ml	Place cold cream (0 to 5°C) into a cold receptacle and beat with blender, making vertical movements. Be careful not to overbeat as the cream will turn to butter.	2 min
Whipped egg whites		3 whites	Add the whites to a receptacle and whip with blender, making vertical movements.	2 min
Mashed potatoes		400 g	Potatoes can be blended while still in the saucepan.	30 s
Baby food		300 g	Cut up 100g of apples, 100g of banana, 50g of biscuits and place into a receptacle. Add orange juice and blend.	25 s
Grated bread		50 g	Cut up stale bread and place into goblet. Blend until desired consistency is achieved.	1,5 min
Grated cheese		100 g	Cut into 1cm cubes and blend until desired consistency is achieved.	30-50 s
Minced boiled egg		2 eggs	Cut into four pieces and blend until desired consistency is achieved.	10 s
Minced meat (raw or cooked)		150 g	Before blending, cut into 1cm cubes.	30 s
Carrot		200 g	Peel, dice and blend until desired consistency is achieved.	30 s
Nuts		200 g	Remove shell and blend until desired consistency is achieved.	30 s
Chopped Spanish Serrano ham		35 g	Previously chop into 1 cm chunks Mince until the desired texture is obtained	3 s





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