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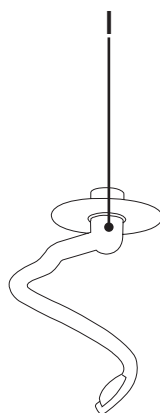
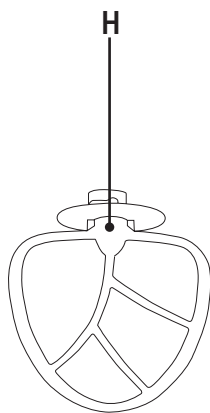
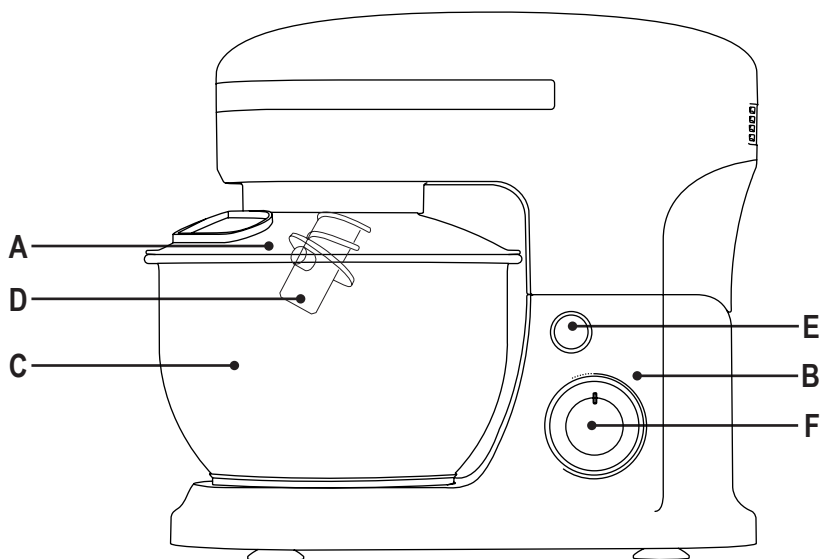
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Миксеры планетарные Chef Compact

MIXING CHEF COMPACT





APPLIANCE TYPE

APPLIANCE MODEL

DESCRIPTION

- A Transparent lid
- B Motor body
- C Bowl
- D Accessories mounting
- E Couple/uncouple button
- F Speed selector
- G Whisk
- H Mixing beater
- I Dough hook

USE AND CARE

Extend 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 the accessories attached to it are defective. Replace them immediately.

Do not use the appliance if the on/off switch does not work.

Do not move the appliance while in use.

Do not turn the appliance over while it is in use or connected to the mains.

Do not force the appliance's work capacity.

Store this appliance out of reach of children and/or persons with physical, sensory or reduced mental or lack of experience and knowledge.

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.

Do not use the appliance for more than 5 minutes at any one time. Allow to cool before subsequent use.

INSTRUCTIONS FOR USE

BEFORE USE

Make sure that all products' 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

Extend the cable completely before plugging it in.

Connect the appliance to the mains.

Press the couple/uncouple button (E) to raise the upper part. (Fig. 1).

Fix bowl on to the base and, lock it as arrowhead denotes. (Fig. 2).

Fix the transparent lid (A) to avoid splashes on machine's arm and check it is well fixed.

Fix whisk (G), mixing beater (H) or dough hook (I) as desired in the accessories mounting and turn clockwise until it stays well fixed. (Fig. 3).

Press the couple/uncouple button and push the upper part downwards until the button is returned to its original position. (Fig. 4).

Turn the appliance on, by using the speed selector.

To avoid a fierce start up of the appliance, it is advisable to start off from the lowest speed position and, once the appliance has been switched on, progressively increase the speed to the desired position.

ELECTRONIC SPEED CONTROL

The speed of the appliance can be regulated by using the speed regulator control (F). This function is very useful, as it makes it possible to adapt the speed of the appliance to the type of work that needs to be done.

The speed control can be used for the desired

function as is described in the accessories section.

ONCE YOU HAVE FINISHED USING THE APPLIANCE

Stop the appliance, selecting position 0 on the selector control.

Unplug the appliance from the mains.

Press the couple/uncouple button of the upper part, while raising the upper part.

Take out bowl from base turning into the arrow direction.

Take out the accessory from accessories mounting.

Take off the lid.

Clean the appliance.

ACCESSORIES

WHISK ACCESSORY (G)

This accessory is used to whip cream, beat eggs, batters, fatless sponges, meringues, cheesecakes, mousses, and soufflés.

Do not use this accessory for heavy mixtures. (e. Creaming fat and sugar) could damage appliance.

Using speed selector gradually increases to maximum speed.

Note: minimum quantity of 3 white eggs, maximum quantity of 12.

MIXER ACCESSORY (H)

This accessory is used to mix food, make cakes, biscuits, pastry, fillings and mashed potato.

Creaming fat and sugar: start on min, gradually increase to maximum.

Beating eggs into creamed mixtures: from 4 to maximum.

All ingredients for a cake: start from minimum speed and gradually increase to maximum.

Rubbing fat into flour: from minimum to 2nd speed.

It is recommended that intermediate speeds

are used from 2-4, depending on the type of mixes.

DOUGH HOOK ACCESSORY (I)

This accessory is used for knead bread, pizza dough and cakes.

Do not use speeds greater than 3.

Note: Maximum quantity of flour is 1000 gr.

CLEANING

This 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.

Do not let water or any other liquid get into the air vents to avoid damage to the inner parts of the appliance.

Never submerge the appliance in water or any other liquid or place it under running water.

It is advisable to clean the appliance regularly and remove any food remains.

The following pieces may be washed in a dishwasher (using a soft cleaning program):

Bowl

Transparent lid

Then dry all parts before its assembly and storage.



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