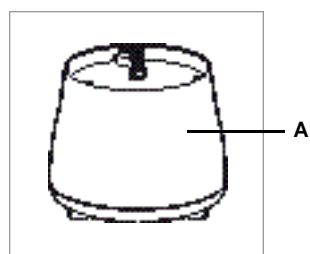
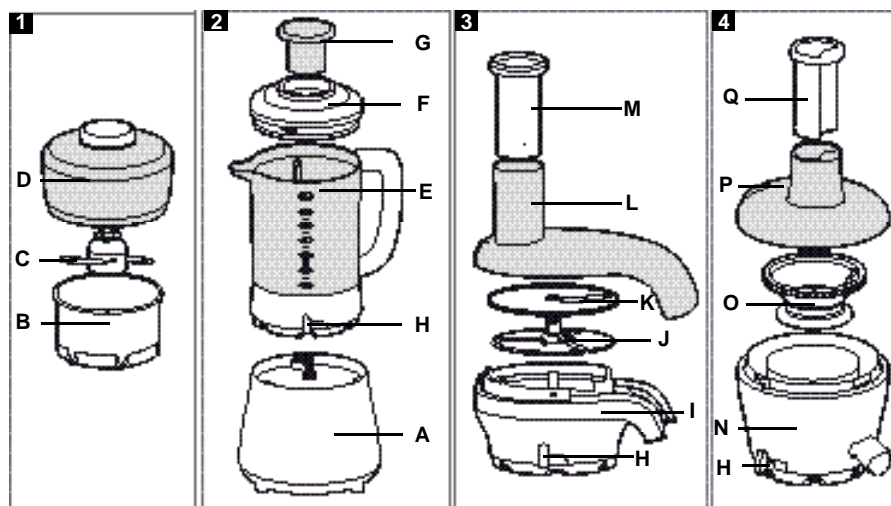
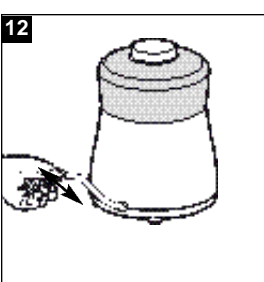
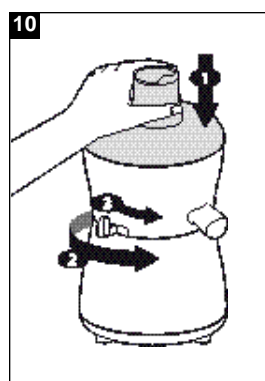
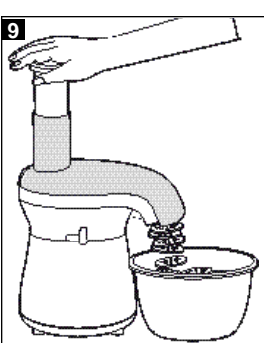
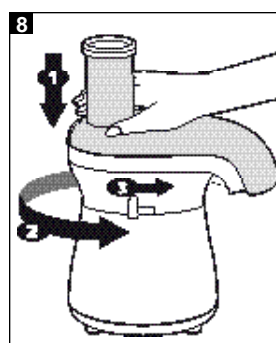
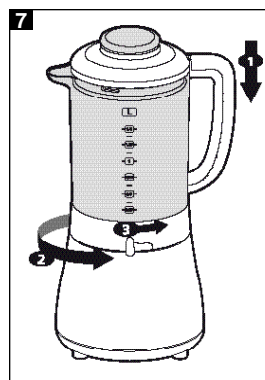
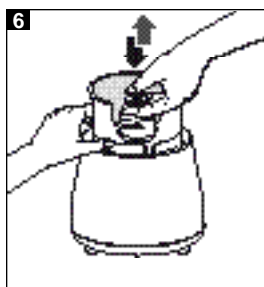
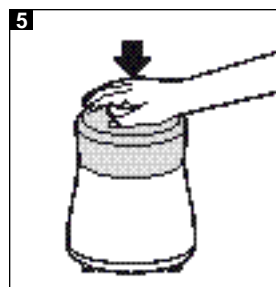




Moulinex







Description

A	Motor base
B	Grinder/mincer bowl
C	Blades
D	Lid
E	Blender jug
F	Blender jug lid
G	Measuring cap
H	On/Off button
I	Vegetable cutter unit
J	Feed disc
K	Vegetable cutter disc
L	Vegetable cutter lid
M	Vegetable cutter pusher
N	Juicing unit
O	Filter
P	Juicer lid
Q	Juicer pusher

Safety instructions

- **Read the user manual carefully before first using your appliance. Moulinex may not be held responsible for any use that does not comply with the operating instructions.**
- **Young children and severely disabled persons must only use the appliance under surveillance of a responsible adult.**
- Check that your appliance's power supply rating corresponds to your mains electrical supply. Any error in connection negates the guarantee.
- This product has been designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- Disconnect the appliance as soon as you stop using it and when cleaning.
- Do not use the appliance if it does not run correctly or if it has been damaged.
- Any intervention other than cleaning or normal maintenance by the customer must be performed by a Moulinex approved centre.
- Do not put the motor base (**A**), power supply cord or plug in water or any other liquid.

- Do not use the appliance if the power supply cord or the plug are damaged. Avoid taking risks and have them replaced by a Moulinex approved centre (see after-sale booklet).
- Never use the centrifuge if the lid or filter are damaged. To avoid any risk of the centrifuge filter breaking, replace it as soon as it shows signs of wear or damage. See that is replaced every 2 years on average for daily use.

Bringing into service

Before first use, wash and dry the parts that will come into contact with food.

Processor shredder function (according to model)

- Place the motor base (**A**) on the table.
- Do not connect the processor yet.
- Place the grinder/mincer bowl (**B**) on the motor base (**A**) **1** and lock it by turning anti-clockwise until it slots into place.
- Fit the blades (**C**) on the central axis inside the grinder/mincer bowl (**B**) and press down on the button until you hear a click to tell you it is locked in place.
- Handle the blades (**C**) with care. It is extremely sharp.
- Cut the food up into pieces before placing it in the grinder/mincer bowl (**B**).
- Fit the lid (**D**) to the grinder/mincer bowl (**B**). Now you can connect the processor.
- Press down on the lid to start the processor immediately **5**.
- To stop it, release pressure on the lid and the appliance will stop at once.
- Never remove the lid until the blades (**C**) has come to a complete stop.
- Unplug the appliance each time after use and before any cleaning operation.
- To remove the blades (**C**) **6**, first take the grinder/mincer bowl (**B**) in one hand and press down on the blades button with your thumb.
- Now remove the blades (**C**) from inside the grinder/mincer bowl (**B**) before serving your preparation.

Hints

- Important: you will obtain a better shredding consistency by using pulses.
- Press for the time you need to get the shredding consistency you want.
- To obtain a finer hash or slice, use the spatula to release food that has become stuck during shredding and distribute evenly inside the grinder/mincer bowl **(B)**.
- Over time, the blades **(C)** can become blunt. In that case, replace it.
A new blade = better performance.
- Let the appliance cool for 2 minutes before using again. Never use empty

Recommended times:

Ingrédients	Maximum Quantity	Maximum Time
Parsley	20 g	6 s
Onions	250 g	12 s
Shallots	150 g	9 s
Garlic	140 g	10 s
Rusks	50 g	5 s
Almonds	250 g	9 s
Hazelnuts	200 g	12 s
Walnuts	150 g	10 s
Parmesan cheese	100 g	10 s
Meat	330 g	6 s

Blender jug function (according to model)

- Place the blender jug **(E)** on the work surface. All handling operations must be performed with the blender jug placed on the work surface, never fitted to the motor base **(A)**.
- Put the ingredients to be blended in the blender jug **(E)**, pouring in liquids first.
- Fit the lid **(F)** to the blender jug **(E)**. Never place the blender jug **(E)** on the motor base **(A)** without its lid **(F)**.
- To fit the blender jug **(E)**, position it with its lid on the motor base **(A)** and turn until it slots correctly into position **7**.
- Plug in the appliance and start up by turning the On/Off button **(H)** to the right to "I" **8** and use it over periods of 30 seconds only.

- To stop the appliance, move the On/Off button **(H)** to the left to "0".
- Never put your fingers or any other object in the blender jug when the appliance is running.
- Do not operate the blender jug without its lid equipped with the measuring cap.
- Do not operate the blender jug empty.
- Wait until the appliance has come to a complete stop before removing the blender jug.

CAUTION : Never pour or blend ingredients into blender jug if their temperature is above 80°C (175°F). When blending hot ingredients, move your hands away from lid and cap to avoid any risk of burn.

Vegetable cutting function (according to model)

- Use the vegetable cutting disc **(K)** to grate **(face A)** and slice **(face B)**.
- Position the vegetable cutter unit **(I)** on the motor base **(A)** and turn it until it slots into place correctly.
- Fit the feed disc **(J)** and then the vegetable cutter disc **(K)** onto the vegetable cutter unit **(I)** **3**.
- Lock the lid **(L)** from left to right on the vegetable cutter unit **(I)** **8**.
- Place a small bowl or jug under the outlet spout **9**.
- Plug in the appliance.
- Start up by moving the On/Off button **(H)** to the right to "I".
- Caution: If the lid is not fitted correctly, the On/Off button **(H)** will not engage and the appliance will not operate (Moulinex safety system). For the same reason, you cannot remove the lid while the vegetable cutter is running.
- Remove the pusher **(M)**.
- Once the motor has started to run, gently introduce the vegetables into the funnel of the lid **(L)**.
- Push the food in with the pusher **(M)** without forcing. Do not use any other utensil for this purpose. Above all, never push using your fingers.
- To stop the appliance, turn the On/Off button **(H)** back to the left to "0".

Juicing function (according to model)

- Place the motor base **(A)** on the work surface.
- Do not yet plug in your centrifuge.
- Position the juicing unit **(N)**, filter **(O)** and lid **(P)** on the motor base **(A)** and turn until it slots into place correctly **4 10**.
- Cut the fruit into pieces and place a glass under the pouring spout **11**.
- Plug in the appliance.
- Start up by turning the On/Off button **(H)** to the right ("I" position). If the lid **(P)** is not fitted correctly, the On/Off button **(H)** will not engage and the appliance will not operate (Moulinex safety system).
- Now introduce the fruit and vegetables through the funnel of the lid **(P)** exerting gentle pressure with the pusher **(Q)**. Never use your fingers or any other tool.
- To stop the appliance, turn the On/Off button **(H)** to the left (position "0").
- Do not blend more than 5 times x 0.5 kg of fruit without allowing your equipment to cool down.
- Important notice: stop the equipment and discard the pulp when full.
- Wait for the filter to come to a complete stop before opening the lid.
- Unplug the appliance each time after use and before any cleaning operation.

Hints

- For thick-skinned fruits, remove the stones or cores and take out and discard the central part of pineapples.
- Some fruits and vegetables cannot be juiced, e.g. bananas, avocado pears, blackberries, etc.
- Grapes, quinces and gooseberries: for better yield clean the filter every 300 gr.
- You can prepare juices from various fruits and vegetables without cleaning the juicer every time; the tastes will not mix.
- Drink all fruit juices soon after they are made. Add lemon juice to keep them for a few hours.

Cleaning

- For optimum cleaning of the blender jug **(E)**, fill it with a little warm water, fit the lid and run it for a few seconds.

- Empty out the water and dry.
- Clean the motor base **(A)** with a moist sponge (never put it under water).
- Wash the vegetable cutter unit **(I)** and juicer **(N)** under running water.
- Never use bleach or a scouring pad on the filter basket **(O)**. Clean it immediately after use with a sponge or a soft brush (toothbrush type).
- You can wash all other accessories in the dishwasher (top basket)
- Over time the strong coloured natural juices from food such as carrots and beetroot may stain the plastic parts of the juicer – this is normal. These parts may be cleaned by soaking them in mild bleach (non abrasive) straight after use.

Power cord storage

To store the cord or adjust its free length, push into the recess in the motor base **(A)** **12**

Accessories

You can customise your appliance and get the following accessories from your usual retailer of a Moulinex approved centre:

- | | |
|-----------------------|--------------|
| - grinder/mincer bowl | Ref. A 10F01 |
| - blender jug | Ref. A 10F02 |
| - vegetable cutter | Ref. A 10F03 |
| - juicer | Ref. A 10F04 |

Electrical or electronic product at end of service life



Environment protection first !

- ① Your appliance contains valuable materials which can be recovered or recycled.

- ➡ Leave it at a local civic waste collection point.