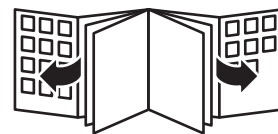


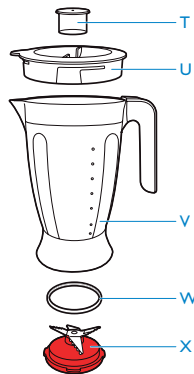
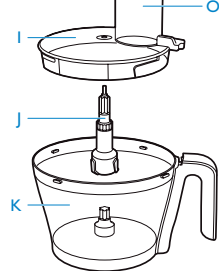
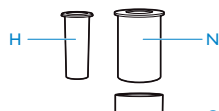
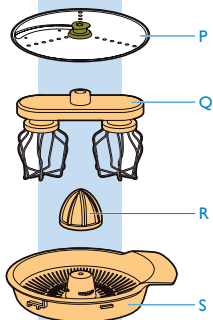
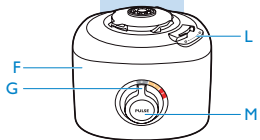
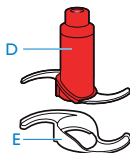
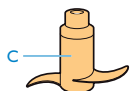
Register your product and get support at
www.philips.com/welcome

HR7772,HR7771

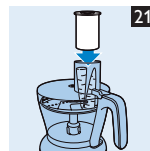
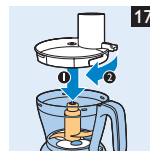
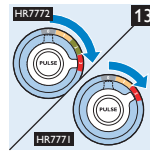
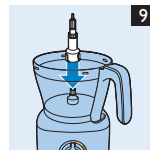
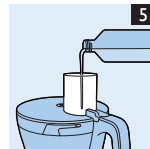
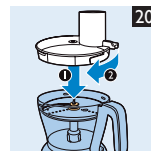
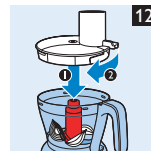
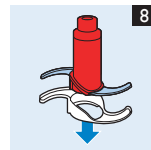
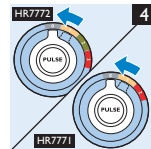
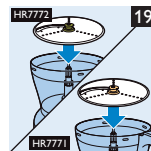
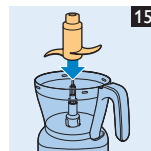
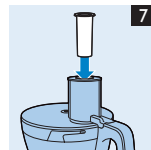
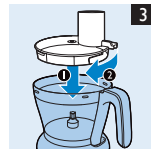
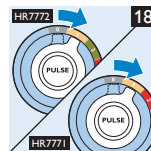
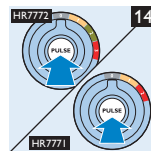
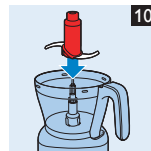
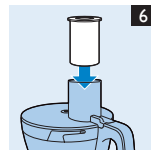
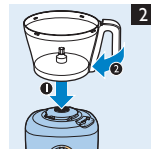


PHILIPS





1



Introduction

Congratulations on your purchase and welcome to Philips! To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.

General description (Fig. 1)

- A** Fine slicing/shredding disc, yellow (one side shredding/one side slicing) (HR7771 only)
- B** Emulsifying disc (HR7771 only)
- C** Kneading accessory
- D** Blade unit
- E** Protective cover
- F** Motor unit
- G** Speed selector
- H** Inner pusher
- I** Lid of food processor bowl
- J** Tool holder
- K** Bowl
- L** Safety lock
- M** Pulse button
- N** Outer pusher
- O** Feeding tube
- P** Fine slicing/shredding disc, green (one side shredding/one side slicing) (HR7772 only)
- Q** Balloon beater (HR7772 only)
- R** Citrus press cone (HR7772 only)
- S** Citrus press sieve (HR7772 only)
- T** Stopper
- U** Lid of blender jar
- V** Jar
- W** Rubber ring
- X** Blade unit

Important

Read this user manual carefully before you use the appliance and save it for future reference.

General

Danger

- Never immerse the motor unit in water or any other liquid, nor rinse it under the tap. Use only a moist cloth to clean the motor unit.

Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Never connect this appliance to a timer switch in order to avoid a hazardous situation.
- Do not use the appliance if the plug, the mains cord or other parts are damaged.
- If the mains cord is damaged, you must have it replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, 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.
- Never let the appliance run unattended.
- If food sticks to the wall of the blender jar or bowl, switch off the appliance and unplug it. Then use a spatula to remove the food from the wall.
- Never use your fingers or an object (e.g. a spatula) to push ingredients down the feeding tube while the appliance is running. Only use the pusher for this purpose.
- Be very careful when you handle the slicing/shredding disc, blender blade unit or food processor blade unit. Be especially careful when you remove them from the bowl or blender jar; when you empty the

bowl or jar and when you clean them. Their cutting edges are very sharp.

Caution

- Never switch off the appliance by turning the blender jar, the bowl or their lids. Always switch off the appliance by turning the speed selector to 0.
- Switch off the appliance before you detach any accessory.
- Unplug the appliance immediately after use.
- Always unplug the appliance before you reach into the blender jar with your fingers or an object (e.g. a spatula).
- Wait until moving parts stop running before you remove the lid of the bowl or jar.
- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Do not exceed the maximum level indication on the jar and the bowl.
- Consult the table in this user manual for the correct quantities and processing times.
- Certain ingredients may cause discolourations on the surface of the parts. This does not have a negative effect on the parts. The discolourations usually disappear after some time.
- Never fill the blender jar or food processor bowl with ingredients hotter than 80°C.
- This appliance is intended for household use only.
- Noise level: $L_c = 87,5 \text{ dB [A]}$

Electromagnetic fields (EMF)

This Philips appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Safety lock

Built-in safety lock

This feature ensures that you can only switch on the appliance if you have assembled the blender jar or the bowl correctly on the motor unit

and the lid correctly on the blender jar or bowl. If the blender jar or bowl and its lid are assembled correctly (see chapter 'Using the appliance'), the built-in safety lock will be unlocked.

Before first use

Thoroughly clean the parts that come into contact with food before you use the appliance for the first time (see chapter 'Cleaning').

Using the appliance

General

- The appliance is equipped with a built-in safety lock that prevents it from functioning if the blender or food processor is not assembled properly.

Food processor

- 1** Put the bowl on the motor unit (1) and turn it clockwise to fix it (2) (Fig. 2).

Note: The bowl is assembled correctly when the handle is directly above the closed lock symbol.

- 2** Put the tool holder with the desired accessory in the bowl (blade unit, kneading accessory, emulsifying disc, balloon beater, citrus press or slicing/shredding disc). See the appropriate section below.
- 3** When you use the blade unit, the kneading accessory or the balloon beater, put the ingredients to be processed in the bowl.

Note: Do not fill the bowl beyond the MAX indication.

- 4** Put the lid on the bowl (1). Turn the lid clockwise (2) to fix it ('click') (Fig. 3).

Note: Make sure the projection on the lid locks into the slot of the bowl handle

- 5** When you use the disc, add the ingredients through the feeding tube and push them down with the pusher.

6 Select the speed setting that corresponds with the colour of the accessory in the bowl. See the appropriate section below.

7 When you have finished processing, turn the speed selector to 0 (Fig. 4).

Feeding tube and pusher

- Use the feeding tube to add liquid and/or solid ingredients. (Fig. 5)
- Use the outer pusher to push solid ingredients down the feeding tube. (Fig. 6)
- If the ingredients you are going to shred or slice have a small diameter, put the outer pusher in the feeding tube to make the feeding tube smaller. Then use the inner pusher to push the ingredients down the feeding tube. (Fig. 7)

Tip: You can also use the inner and outer pusher to close the feeding tube. This prevents ingredients from escaping through the feeding tube.

Blade unit

You can use the blade unit to chop, mix, blend or puree ingredients.

1 Remove the protective cover from the blade (Fig. 8).

The cutting edges are very sharp. Do not touch them.

2 Put the tool holder in the bowl. (Fig. 9)

3 Put the blade unit on the tool holder in the bowl (Fig. 10).

4 Put the ingredients in the bowl. Pre-cut large pieces of food into pieces of approx. 3 x 3 x 3cm (Fig. 11).

Note: Always put the tool holder with the blade unit in the bowl before you add the ingredients.

5 Put the lid on the bowl (1). Turn the lid clockwise (2) to fix it ('click') (Fig. 12).

6 Put the pusher in the feeding tube.

7 Select the speed that corresponds with the colour of the accessory (Fig. 13).

8 When you have finished processing, turn the speed selector to 0 and unplug the appliance (Fig. 4).

Tips

- When you chop onions, press the pulse button a few times to prevent the onions from becoming too finely chopped (Fig. 14).
- Do not let the appliance run too long when you chop (hard) cheese or chocolate. Otherwise these ingredients become too hot, start to melt and turn lumpy.
- Do not use the blade unit to chop very hard ingredients like coffee beans, turmeric, nutmeg and ice cubes, as this may cause the blade to get blunt.
- The standard processing time for all chopping jobs is 30-60 seconds.
- If food sticks to the blade or to the wall of the bowl, switch off the appliance and unplug it. Then use a spatula to remove the food from the blade or from the wall of the bowl.

Kneading accessory

You can use the kneading accessory to knead yeast dough for bread and pizzas.

The standard processing time for all kneading jobs is 30-180 seconds.

1 Put the tool holder in the bowl (Fig. 9).

2 Put the kneading accessory on the tool holder. (Fig. 15)

Note: Always put the tool holder with the kneading accessory in the bowl before you add the ingredients.

3 Put the ingredients in the bowl (Fig. 16).

4 Put the lid on the bowl (1). Turn the lid clockwise (2) to fix it ('click') (Fig. 17).

5 Put the pusher in the feeding tube.

6 Select the speed that corresponds with the colour of the accessory (Fig. 18).

7 When you have finished processing, turn the speed selector to 0 and unplug the appliance (Fig. 4).

Slicing/shredding disc

Never process hard ingredients like ice cubes with the disc.

The cutting edges of the disc are very sharp. Do not touch them.

- 1** Put the tool holder in the bowl (Fig. 9).
- 2** Place the disc on the tool holder with the slicing or shredding side facing up, depending on the result you want (Fig. 19).
- 3** Put the lid on the bowl (1). Turn the lid clockwise (2) to fix it ('click') (Fig. 20).
- 4** Put the ingredients in the feeding tube. (Fig. 21)
 - Pre-cut large ingredients into chunks that fit in the feeding tube.
 - Fill the feeding tube evenly for the best results.
 - When you have to process a large amount of ingredients, process small batches and empty the bowl between batches.
 - If the ingredients you are going to shred or slice have a small diameter, put the outer pusher in the feeding tube to make the feeding tube smaller. Then use the inner pusher to push the ingredients down the feeding tube.
- 5** Select the speed that corresponds with the colour of the accessory (Fig. 22).
- 6** Press the pusher lightly onto the ingredients in the feeding tube.
- 7** When you have finished processing, turn the speed selector to 0 and unplug the appliance (Fig. 4).

Tips

- When you shred or granulate soft ingredients, use a low speed to prevent the ingredients from turning into puree.
- Do not let the appliance run too long when you shred (hard) cheese. If you do, the cheese becomes too hot, starts to melt and turns lumpy.
- Do not use the disc to process chocolate. Only use the blade unit for this purpose.

Emulsifying disc (HR7771 only)

You can use the emulsifying disc to whip cream and to whisk eggs, egg whites, instant pudding, mayonnaise and sponge cake mixtures.

- 1** Put the tool holder in the bowl (Fig. 9).
- 2** Place the emulsifying disc on the tool holder (Fig. 23).
- 3** Put the ingredients in the bowl. (Fig. 24)
- 4** Put the lid on the bowl (1). Turn the lid clockwise (2) to fix it ('click') (Fig. 25).
Put the pusher in the feeding tube.
- 5** Select the speed that corresponds with the colour of the accessory (Fig. 26).
- 6** When you have finished processing, turn the speed selector to 0 and unplug the appliance (Fig. 27).

Tips

- Do not use the emulsifying disc to prepare cake mixtures with butter or margarine or to knead dough. Use the kneading accessory for these jobs.
- Make sure the bowl and the emulsifying disc are dry and free from grease when you whisk egg whites. Make sure the egg whites are at room temperature.

Balloon beater (HR7772 only)

You can use the balloon beater to whip cream and to whisk eggs, egg whites, instant pudding, mayonnaise, sponge cake mixture and other soft ingredients.

- 1** Put the tool holder in the bowl (Fig. 9).
- 2** Put the balloon beater on the tool holder in the bowl (Fig. 28).
- 3** Put the ingredients in the bowl (Fig. 29).
- 4** Put the lid on the bowl (1). Turn the lid clockwise (2) to fix it ('click') (Fig. 30).

Put the pusher in the feeding tube.

5 Select the speed that corresponds with the colour of the accessory (Fig. 31).

6 When you have finished processing, turn the speed selector to 0 and unplug the appliance (Fig. 32).

7 Always clean the balloon beater after use.

See chapter cleaning for instructions on how to take the balloon beater apart and how to clean it.

Tips

- Do not use the balloon beater to prepare cake mixtures with butter or margarine or to knead dough. Use the kneading accessory for these jobs.
- Make sure the bowl and the balloon beater are dry and free from grease when you whisk egg whites. Make sure the egg whites are at room temperature.

Blender

The blender is intended for:

- Blending fluids, e.g. dairy products, sauces, fruit juices, soups, mixed drinks, shakes.
- Mixing soft ingredients, e.g. pancake batter or mayonnaise.
- Pureeing cooked ingredients, e.g. for making baby food.

1 Place the rubber ring on the blade unit (Fig. 33).

2 Place the blade unit in the bottom of the blender jar (1) and screw the blade unit clockwise (2) (Fig. 34).

3 Place the blender jar on the motor unit (1) and turn it clockwise to fix it (2). The handle has to point to one of the four corners of the motor unit (Fig. 35).

Do not exert too much pressure on the handle of the blender jar.

4 Put the ingredients in the blender jar (Fig. 36).

Never fill the blender jar with ingredients hotter than 80°C.

To avoid spillage, never fill the jar above the maximum level indication, particularly not when you blend hot liquids.

5 Place the lid on the blender jar (1) and turn it clockwise to fix it (2) (Fig. 37).

6 Select the speed that corresponds with the colour of the accessory (Fig. 38).

Never open the lid when the blade rotates.

Never put your hand or any object in the jar while the blender is running.

Always let the appliance cool down to room temperature after you have processed two batches.

7 When you have finished processing, turn the speed selector to 0 and unplug the appliance (Fig. 4).

Tips

- While the appliance is running, you can put liquid or solid ingredients in the blender jar through the opening in the lid (Fig. 39).
- The longer you let the appliance run, the finer the blending result will be.
- Pre-cut solid ingredients into smaller pieces before you put them in the blender jar. If you want to prepare a large quantity, process small batches of ingredients instead of a large quantity at once.
- To crush ice cubes, put the cubes in the jar, close the lid and use the pulse function.
- Some ingredients, e.g. fruits, are easier to blend if you add some liquid e.g. lemon juice.
- When you blend soup, use cooked ingredients.
- If you are not satisfied with the results, let the appliance run briefly a number of times by pressing the pulse button. You can also try to get a better result by stirring the ingredients with a spatula (not while the blender is running), or by pouring out some of the contents in order to process a smaller amount.
- When you process a liquid that is hot or tends to foam (e.g. milk), do not put more than 1 litre in the blender jar to avoid spillage.

- If food sticks to the wall of the blender jar, switch off the appliance and unplug it. Then use a spatula to remove the food from the wall.

Citrus press (HR7772 only)

You can use the citrus press to squeeze fresh fruit juices. Pulp, pips and skins are removed from the juice.

- 1 Put the tool holder in the bowl (Fig. 9).
- 2 Put the citrus press on the tool holder in the bowl (Fig. 40).

Note: Make sure the projection on the sieve locks into the slot of the bowl handle.

- 3 Select the speed that corresponds with the colour of the accessory (Fig. 31).
- 4 Press the citrus fruit onto the cone (Fig. 41).

Note: Stop pressing from time to time to remove the pulp from the sieve.

Note: When you want to remove pulp from the sieve turn the speed selector to 0 to switch off the appliance.

- 5 When you have finished processing, turn the speed selector to 0 and unplug the appliance (Fig. 32).

Cleaning

- 1 Make sure the appliance is switched off and unplugged.
- 2 Clean the motor unit with a moist cloth.

Never immerse the motor unit in water nor rinse it under the tap.

- 3 Clean the parts that have come into contact with food in hot water with some washing-up liquid immediately after use.

Clean the blade unit of the food processor, the slicing/shredding disc, the blade unit of the blender very carefully. The cutting edges are very sharp.

Note: All parts, except the motor unit, can also be cleaned in the dishwasher.

- Make sure that the cutting edges of the blades and the slicing/shredding disc do not come into contact with hard objects. This could cause them to become blunt.
- You can pull the beaters out of the balloon beater to clean them separately.

Quick-cleaning the blender jar

- 1 Pour lukewarm water (not more than 0.5 litres) and some washing-up liquid into the blender jar (Fig. 36).
- 2 Place the lid on the blender jar (1) and turn it clockwise to fix it (2) (Fig. 37).
- 3 Select the speed setting that corresponds with the colour of the accessory (Fig. 38).
- 4 Let the appliance run until the blender jar is clean or for 30 seconds.
- 5 Detach the blender jar and rinse it with clean water.

Balloon beater (HR7772)

Always clean the balloon beater immediately after use.

The balloon beater can be cleaned in the dishwasher. You can also pull the beaters out of the balloon beater to clean them separately.

- 1 Pull the beaters out of the balloon beater housing. (Fig. 42)
- 2 To reassemble, push the beaters back into the balloon beater housing.

Citrus press

Always clean the citrus press immediately after use.

The citrus press can be cleaned in the dishwasher. You can also pull the cone from the sieve to clean them separately.

- 1 Pull the cone from the sieve (Fig. 43).
- 2 To reassemble, push the cone back on the sieve of the citrus press.

Storage

- 1** Push the cord into the cord storage compartment on the back of the motor unit. (Fig. 44)

Environment

- Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment (Fig. 45).

Guarantee & service

If you need service or information or if you have a problem, please visit the Philips website at www.philips.com or contact the Philips Consumer Care Centre in your country (you find its phone number in the worldwide guarantee leaflet). If there is no Consumer Care Centre in your country, go to your local Philips dealer.

Troubleshooting

This chapter summarises the most common problems you could encounter with the appliance. If you are unable to solve the problem with the information below, contact the Consumer Care Centre in your country.

Problem**Solution**

When I select a speed or press the pulse button, appliance does not start to operate.

Make sure the food processor or blender jar and its lid are assembled correctly ('click'). Make sure that the tool holder has been inserted properly if you are using any accessory with the food processor bowl. If you use the blender jar, make sure that the handle of the blender points to one of the four corners of the motor unit. Keep the lid fixed to avoid spillage. If you use the food processor, make sure that the bowl handle is directly above the closed lock symbol. The bowl lid is correctly assembled when the projection is locked into the slot of the bowl handle. If all parts are assembled correctly, the appliance starts to operate when you select a speed with the speed selector or press the pulse button.

The appliance suddenly stops running.

The thermal safety cut-out has probably cut off the power supply to the appliance because the appliance has overheated. 1) Unplug the appliance. 2) Let the appliance cool down for 1 hour. 3) Put the mains plug in the socket. 4) Switch on the appliance again.

I have selected the wrong speed for the attachment I want to use.

Check the colour of the attachment and choose the corresponding speed with the speed selector.

The emulsifying disc, balloon beater or kneading accessory does not turn.

Make sure the emulsifying disc, balloon beater or kneading accessory is assembled properly onto the tool holder. Also make sure the food processor bowl and the lid are assembled properly ('click').

Problem	Solution
When I select the speed for the citrus press, the appliance does not work.	Make sure that the tool holder has been inserted properly. Make sure the projection on the sieve is locked in the slot of the bowl handle. When the projection is locked in the slot, the appliance starts to operate when you select the correct speed.
The sieve of the citrus press is damaged.	If the sieve is damaged, do not use the citrus press anymore. Contact the Philips Consumer Care Centre in your country (you find its phone number in the worldwide guarantee leaflet) to order a new sieve. If there is no Consumer Care Centre in your country, go to your local Philips dealer.

Recipes

Nourishing vegetable soup from Budapest

Ingredients

To be processed in the blender:

- 240g kohlrabi
- 240g potatoes
- 360g celery
- 120g carrots
- water (fill up to 1.5-litre indication)

To be added during cooking:

- 150g dal (from can)
- 150g smoked pork
- 190g crème fraîche
- 15g parsley
- salt
- fresh pepper
- 1.5 stock cubes
- 2 bay leaves

- 1** Assemble the blender jar onto the motor unit. Put the kohlrabi, potatoes, celery, carrots and water in the blender in this order.

Blend the ingredients for 10 seconds at the speed appropriate for the blender for a coarse soup or longer for a finer soup.

- 2** Put the blended ingredients in a pan and bring to the boil. Add crème fraîche, dal, pork and herbs. Cook for 30 minutes while stirring constantly.

Always let the appliance cool down to room temperature after you have processed two batches.

Pizza dough

Ingredients:

- 240g white flour
- 1/2 teaspoon sugar
- 1/2 teaspoon salt
- 1/2 packet of quick yeast
- 140g warm water
- 25g oil

- 1** Put the tool holder in the bowl and place the kneading accessory on the tool holder.
- 2** Put all the dry ingredients in the bowl and add the water and the oil.
- 3** Close and lock the lid ('click'). Select the speed that corresponds to the kneading accessory and let the appliance run until the dough has become a well-mixed ball. This takes about 2 minutes.
- 4** Put the dough in a bowl, cover it with a damp cloth and let it rise for about 40 minutes until it has doubled in volume.
- 5** Dust your worktop with flour, roll the dough and create two pizza dough bases and put them on a greased baking tray.
- 6** Cover the pizza dough bases with tomato sauce and your favourite topping. You can use cheese, ham, salami, bacon, mushrooms, tuna fish, onions, artichokes, bell pepper etc. Spread some oregano and pour olive oil over the pizzas and bake them.

Tip: You can use the slicing/shredding disc to shred about 200g cheese (Parmesan or Gouda). Put the tool holder in the bowl and place the slicing/shredding disc on the tool holder (with the shredding side facing up). Close and lock the lid ('click'). Cut the cheese into pieces that fit into the feeding tube and shred the cheese.

Cucumber salad with yoghurt sauce

Ingredients:

- 1 cucumber
- 2 cups parsley leaves
- 1 cup natural yoghurt
- 1 tablespoon mustard
- Salt and black pepper to taste

- 1** Put the tool holder in the bowl and place the slicing/shredding disc on the tool holder.
- 2** Close and lock the lid ('click'). Slice the cucumber. See chapter 'Using the appliance' under 'Slicing/shredding disc' for the appropriate speed.

Tip: Do not exert too much pressure on the pusher.

- 3** Put the sliced cucumber into a serving bowl.
- 4** Put the tool holder in the bowl and place the blade unit on the tool holder.
- 5** Put the parsley in the bowl. Close and lock the lid ('click').
- 6** Chop the parsley. Use the pulse function to have better control over the chopping process.
- 7** Add the yoghurt, mustard, salt and pepper and process for a few more seconds until a homogeneous mixture is obtained.
- 8** Mix the sauce with the cucumber slices and refrigerate the cucumber salad before serving.

Whipped cream

Ingredients:

- 250ml fresh cream

- 1** Chill the cream for at least 2 hours before processing.
- 2** Put the tool holder in the bowl and place the emulsifying disc (HR7771 only) or the balloon beater (HR7772 only) on the tool holder.
- 3** Put the cream in the bowl.
- 4** Close and lock the lid ('click'). Process the cream until the desired consistency is obtained. Select the speed setting that corresponds with the colour of the accessory.

Tip: Refrigerate the whipped cream before serving. You can serve whipped cream on cakes, ice cream, fruits, coffee, or use it as a filling for cakes, etc.

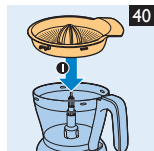
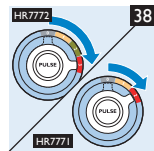
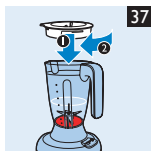
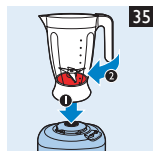
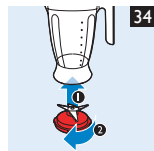
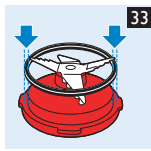
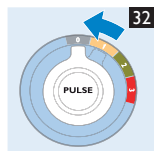
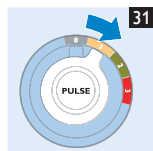
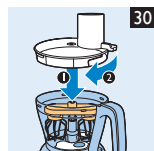
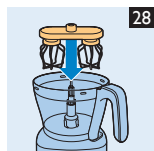
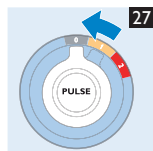
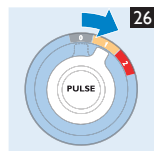
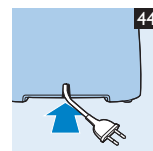
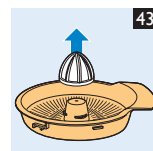
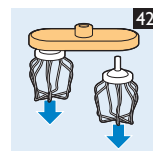
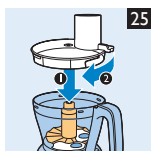
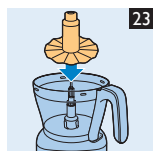
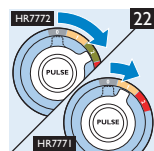
Baby food

Ingredients:

- 250g cooked chicken meat
- 250g cooked potatoes
- 250g cooked french beans
- 375ml milk

- 1** Assemble the blender jar onto the motor unit. Put the ingredients in the blender. Blend the ingredients for 25 seconds at the speed appropriate for the blender.

If you want to prepare a larger quantity of baby food, let the appliance cool down for 60 minutes after processing the ingredients for each batch.



		Kg
HR7771		1000 g
		1000 g
		1000 g
		200 g
HR7772		3
		750 g
		1000 g
		1
HR7772		n.a.

			
		750 g	5x pulse
		500 g	20 sec
		100 g	10 - 15 sec
		400 g	30 sec
		1000 g	30 sec
		1000 g	60 sec
		200 g	60 sec
		200 g	30 sec
		1000 g	2 min
		1000 g	2 min
		4 	4 min
  HR7772 HR7771		2 - 6 	3 min
		350 g	20 sec
		750 ml	1 - 3 min
		1500 ml	1 - 2 min
		1000 ml	1 - 2 min
		1500 ml	1 - 2 min
		6x	6x pulse



www.philips.com

 100% recycled paper
100% papier recyclé

4222.002.7224.1