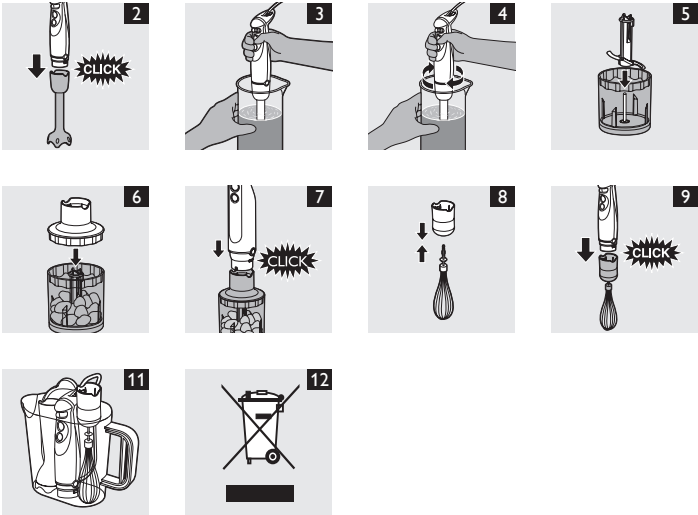
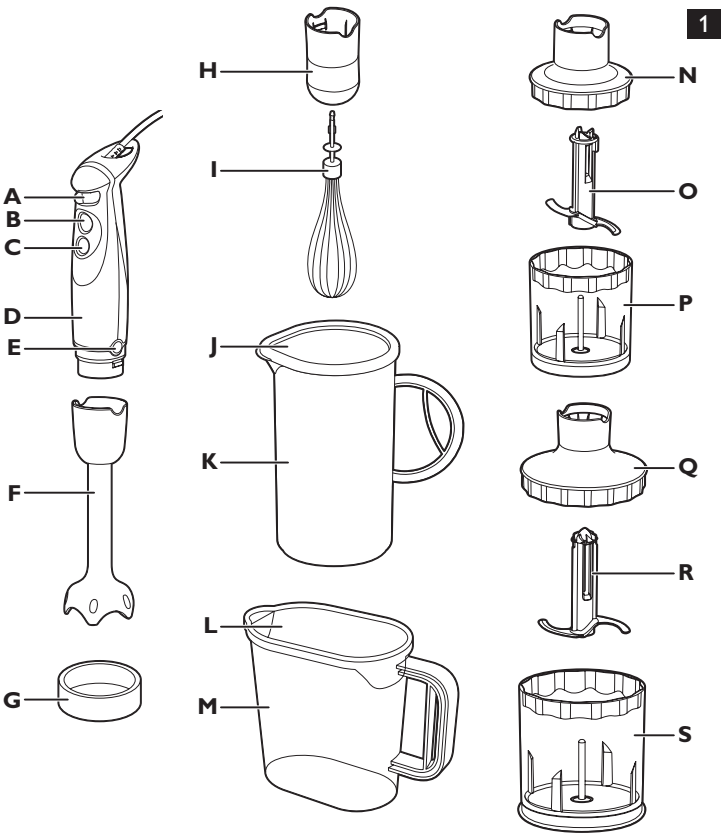


HR1617, HR1615, HR1614



PHILIPS



HR1617 only 			
HR1617 only mini 			
HR1615 only extra large 			
HR1615 only 			
HR1617 only 			
HR1615/ HR1614 only 			
HR1617 only 			

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** Speed selector
- B** On/off button
- C** Turbo speed button
- D** Motor unit
- E** Release buttons
- F** Blender bar
- G** Protection cap

Whisk (HR1617 only):

- H** Coupling unit
- I** Whisk

Beaker:

- J** Round beaker lid (HR1615/HR1614 only)
- K** Round beaker (HR1615/HR1614 only)
- L** Oval beaker lid (HR1617 only)
- M** Oval beaker (HR1617 only)

Mini Chopper (HR1615 only)

- N** Lid
- O** Blade unit
- P** Bowl

Extra-large chopper (HR1617 only)

- Q** Lid
- R** Blade unit
- S** Bowl

Important

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

Danger

- Never immerse the motor unit in water or any other liquid, nor rinse it under the tap. Only use 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.
- 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.
- If the appliance is damaged, always have it replaced with one of the original type, otherwise your guarantee is no longer valid.
- 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.
- Do not touch the blades, especially when the appliance is plugged in. The blades are very sharp.
- If the blades get stuck, unplug the appliance before you remove the ingredients that block the blades.

Caution

- Switch off the appliance and disconnect it from the mains if you leave it unattended and before you assemble, disassemble and clean it.
- 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.
- This appliance is intended for household use only.
- Do not exceed the quantities and processing times indicated in the tables.
- Do not process more than 1 batch without interruption. Let the appliance cool down for 5 minutes before you continue processing.

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.

Overheat protection

This appliance is equipped with overheat protection. If the appliance overheats, it switches off automatically. Unplug the appliance and let it cool down for 5 minutes. Then put the mains plug back into the wall socket and switch on the appliance again. Please contact your Philips dealer or an authorised Philips service centre if the overheat protection is activated too often.

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').

Preparing for use

- 1** Let hot ingredients cool down before you chop them, blend them or pour them into the beaker (max. temperature 80°C).
- 2** Cut large ingredients into pieces of approx. 2cm before you process them.
- 3** Assemble the appliance properly before you put the plug in the wall socket.

Using the appliance

Hand blender

The hand blender is intended for:

- blending fluids, e.g. dairy products, sauces, fruit juices, soups, mixed drinks and shakes.
- mixing soft ingredients, e.g. pancake batter or mayonnaise.
- pureeing cooked ingredients, e.g. for making baby food.

- 1** Put the ingredients in the beaker.

See the table for the recommended quantities and processing times.

Blending quantities and processing times

Ingredients	Blending quantity	Time	Speed
Fruits & vegetables	100-200g	30sec.	Turbo
Baby food, soups & sauces	100-400ml	60sec.	12-16
Batters	100-500ml	60sec.	12-16
Shakes & mixed drinks	100-1000ml	60sec.	12-16

- 2** Attach the blender bar to the motor unit ('click') (Fig. 2).
- 3** Put the plug in the wall socket.
- 4** Immerse the blade guard completely in the ingredients (Fig. 3).
- 5** Press the on/off button or the turbo speed button to switch on the appliance.
 - When you use the on/off button, you can adjust the speed with the speed selector. The higher the speed, the shorter the processing time required.
 - When you use the turbo speed button, the appliance operates at maximum speed. In this case, you cannot adjust the speed with the speed selector.

Note: The higher the speed, the shorter the processing time required.

- 6** Move the appliance slowly up and down and in circles to blend the ingredients (Fig. 4).

Mini chopper (HR1615 only) and extra-large chopper (HR1617 only)

The choppers are intended for chopping ingredients such as nuts, meat, onions, hard cheese, boiled eggs, garlic, herbs, dry bread etc.

Be very careful when you handle the blade unit, the blades are very sharp. Be particularly careful when you remove the blade unit from the chopper bowl, when you empty the chopper bowl and during cleaning.

- 1** Put the blade unit in the chopper bowl (Fig. 5).
- 2** Put the ingredients in the chopper bowl.

See the table for the recommended quantities and processing times.

Mini chopper quantities and processing times (HR1615 only)

Ingredients	Chopping quantity	Time	Speed
Onions & eggs	100g	5 × 1sec.	1-4
Meat	120g (max)	5sec.	turbo
Herbs	20g	5 × 1sec.	8-12
Parmesan cheese	50-100g (max)	15sec.	turbo
Nuts and almonds	100g	20sec.	turbo
Garlic	50g	5 × 1sec.	turbo

Extra-large chopper quantities and processing times (HR1617 only)

Ingredients	Chopping quantity	Time	Speed
Onions and eggs	200g	5 × 1sec.	1-4
Meat	200g	10sec.	turbo
Herbs	30g	10 × 1sec.	8-12
Nuts and almonds	200g	30sec.	turbo
Dry bread	80g	30sec.	turbo
Parmesan cheese	200g	20sec.	turbo
Dark chocolate	100g	20sec.	turbo

3 Put the lid on the chopper bowl (Fig. 6).

4 Fasten the motor unit onto the chopper lid ('click') (Fig. 7).

5 Put the plug in the wall socket.

6 Press the on/off button or the turbo speed button to switch on the appliance.

Note: If the ingredients stick to the wall of the chopper bowl, loosen them with a spatula or by adding liquid.

Note: Do not process more than 1 batch without interruption. Let the appliance cool down for 5 minutes before you continue processing.

Whisk (HR1617 only)

The whisk is intended for whipping cream, whisking egg whites, desserts etc.

1 Connect the whisk to the coupling unit ('click') (Fig. 8).

2 Connect the coupling unit to the motor unit ('click') (Fig. 9).

3 Put the ingredients in a bowl.

See the table for the recommended quantities and processing times.

Whisking quantities and processing times (HR1617 only)

Ingredients	Whisking quantity	Time
Cream	250ml	70-90sec.
Egg whites	4 eggs	120sec.

Tip: When you beat egg whites, use a large bowl for the best result.

Tip: When you whip cream, use the beaker to avoid splashing.

Tip: To prevent splashing, start at a low speed setting and continue with a higher speed after approx. 1 minute.

Note: Do not process more than 1 batch without interruption. Let the appliance cool down for 5 minutes before you continue processing.

4 Put the plug in the wall socket and press the on/off button.

5 After approx. 1 minute, you can press the turbo button to continue at turbo speed.

Cleaning (Fig. 10)

Do not immerse the motor unit, the whisk coupling unit (HR1617 only), the mini chopper lid (HR1615 only) and the extra-large chopper lid (HR1617 only) in water.

1 Unplug the appliance.

2 Press the release buttons on the motor unit to remove the accessory you have used.

3 Disassemble the accessory.

Tip: You can also remove the rubber rings from the chopper bowls for extra thorough cleaning.

4 See the separate cleaning table at the end of this user manual for further instructions.

Tip: For quick cleaning, pour warm water with some washing-up liquid in the beaker, insert the blender bar and let the appliance operate for approx. 10 seconds.

Storage

1 You can store the motor unit, the blender bar and the whisk (HR1617 only) in the beaker (Fig. 11).

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. 12).

Accessories

You can order a direct-driven mini chopper (under service code number 4203 035 83450) from your Philips dealer or a Philips service centre as an extra accessory for the HR1617, HR1615 and the HR1614.

Use the quantities and processing times of the mini chopper for this accessory.

Guarantee and 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.