

Moulinex®

KITCHEN MACHINE

EN



A

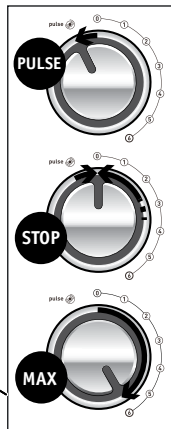
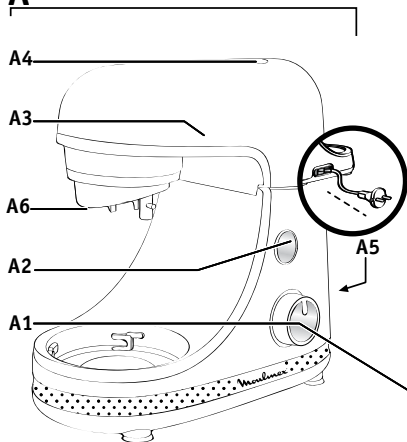
A4

A3

A6

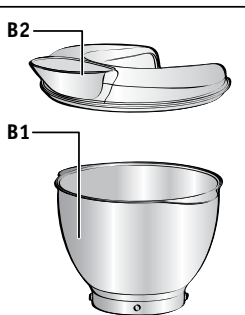
A2

A1

**B**

B2

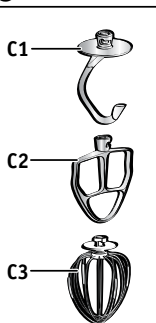
B1

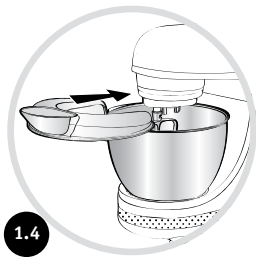
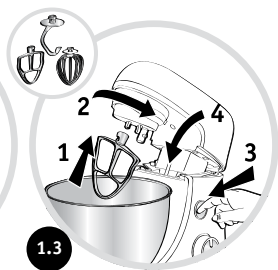
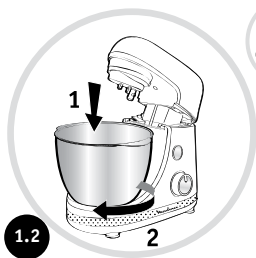
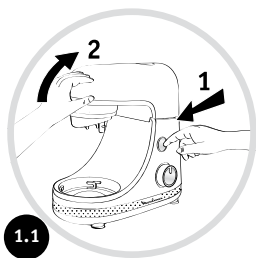
**C**

C1

C2

C3





Warning : Please read the “safety guidelines” booklet and instructions carefully before initial use.

BEFORE FIRST USE

- Before using for the first time, wash all accessory parts in soapy water. Rinse and dry.
- Place the appliance on a flat, clean and dry surface. Make sure that the selector button (A1) is in «0» position and plug in your appliance.
- You have several options for starting your appliance: (see diagram A1) :
 - **Intermittent operation (pulse):**
Turn the selector button (A1) to the «pulse» position. Using a succession of pulses can give you better control when preparing certain foods.
 - **Continuous operation:**
Turn the selector button (A1) to the desired position from «1 to 6», depending on the food you are preparing. You can change it as required during preparation.
- To stop the appliance, turn the button (A1) to «0».

1 - MIXING / KNEADING / BEATING / EMULSIFYING / WHISKING

You can prepare up to 1.8 kg light dough and heavy dough made with up to 500 g flour using the stainless bowl (B1) and its lid (B2) depending on the food.

ACCESSORIES USED : Stainless steel bowl (B1), Lid (B2), Kneader (C1) or beater (C2) or balloon whisk (C3).

1.1 - ASSEMBLING THE ACCESSORIES

Follow the diagrams from 1.1 to 1.4.

1.2 - USAGE, TIPS AND DISMANTLING

- Start by turning the selector button (A1) to the desired position according to the recipe.
- You can add food through the hole in the lid (B2) during preparation.
- To stop the appliance, turn the button (A1) to «0».

Tips :

KNEADING (Maximum time of use: 13 minutes)

- Use the kneader accessory (C1) at speed «1». You can knead up to 500 g of flour (e.g. white bread, wholemeal bread, pizza dough, short crust pastry, etc.).

MIXING (Maximum time of use: 13 minutes).

- Use the beater (C2) at speed «1 to 6».
- You can mix up to 1.8 kg of light dough (light cake mixture, sponge cake, biscuit or cookie dough).
- **Never use the beater (C2) to knead heavy dough and fresh pasta dough (lasagne, rigatoni, bigoli, etc.).**
- **BEATING / EMULSIFYING / WHISKING** (Maximum time of use: 10 minutes).
- Use the balloon whisk (C3) at speed «1 to 6».
- You can prepare: mayonnaise, aioli, sauces, whisked egg whites (up to 10 egg whites), whipped cream (up to 500 ml), meringues etc.

- Never use the balloon whisk (C3) to knead heavy dough or mix light dough.

Dismantling the accessory: Wait for the appliance to come to a complete stop and proceed in the reverse order of the assembly. diagrams from 1.4 to 1.1.

2 - ADJUSTING THE CORD LENGTH (see A5)

3 - ROUGHLY CHOPPING SMALL QUANTITIES (DEPENDING ON MODEL)

ACCESSORIES USED : Assembled grinder.

- Chop in a few seconds using pulse: dried figs, dried apricots, etc. Quantity / max time : 100g / 5 sec.
- The grinder is not designed for processing hard products e.g. coffee beans or hard spices.

CLEANING

- Unplug the appliance.
- Do not immerse the motor unit (A) in water or under running water. Wipe it with a dry or slightly damp cloth.
- Disassemble completely and rinse the accessories quickly after use.

Handle the blades with care to prevent injury. (diagram 2).

- Wash, rinse and dry the accessories: they are dishwasher-safe, except for the kneader (C1) and the beater (C2).

WHAT TO DO IF YOUR APPLIANCE DOES NOT WORK

Please refer to the chapter «before first use», and the Product Guarantee Card included in the pack.

Your appliance still does not work? Contact the customer helpline : 0345 6001714 or visit www.argos-support.co.uk

AVAILABLE ACCESSORIES

Visit www.argos-support.co.uk

Caution: this booklet contains instructions for additional accessories. Please keep safe for future reference.

Guarantee



Product Guarantee

This product is guaranteed against manufacturing defects from a period of



Year

This product is guaranteed for twelve months from the date of original purchase. Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

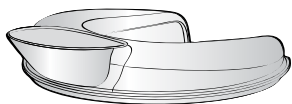
The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual.
- It must be used solely for domestic purpose.
- The guarantee will rendered invalidated if the products is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal right.
- In the event of problem with the product with in the guarantee period call
UK Customer Helpline : 0345 6001714
ROI Customer Helpline : 0156 21083
www.argos-support.co.uk

Guarantor: Argos Ltd
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