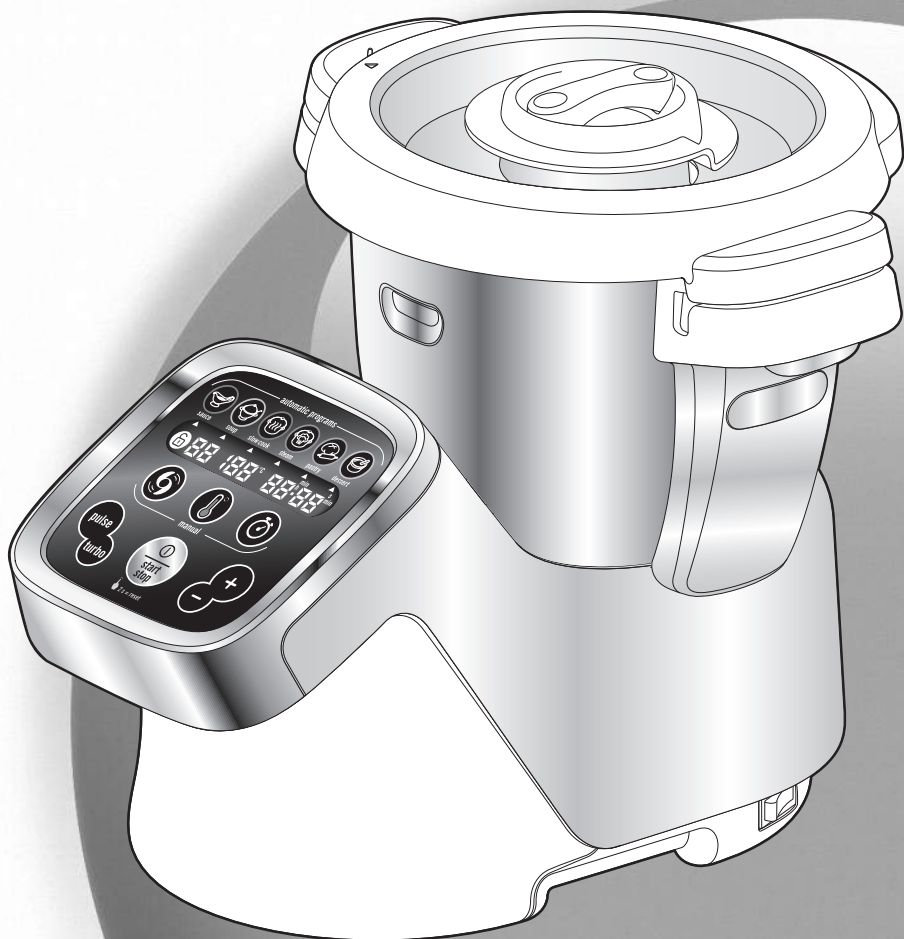


# cuisine companion



FR

EN

NL

DE

IT

ES

PT

AR

FA

A

B



H

B1

B

B4

B3

B2

B5

B6

B7



C

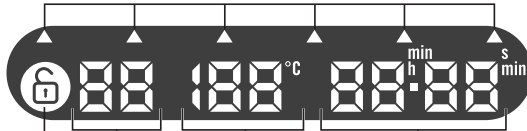
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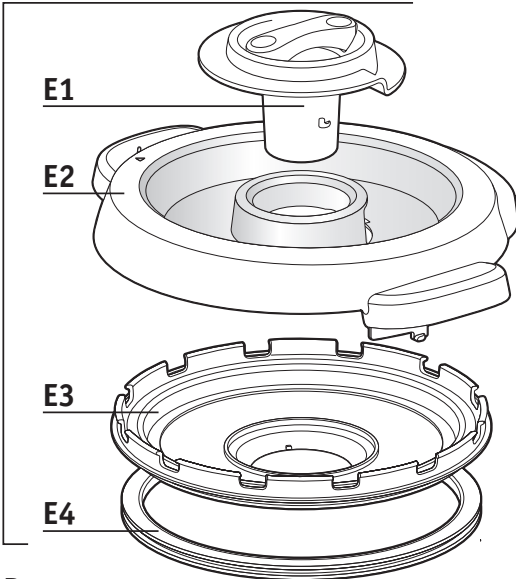
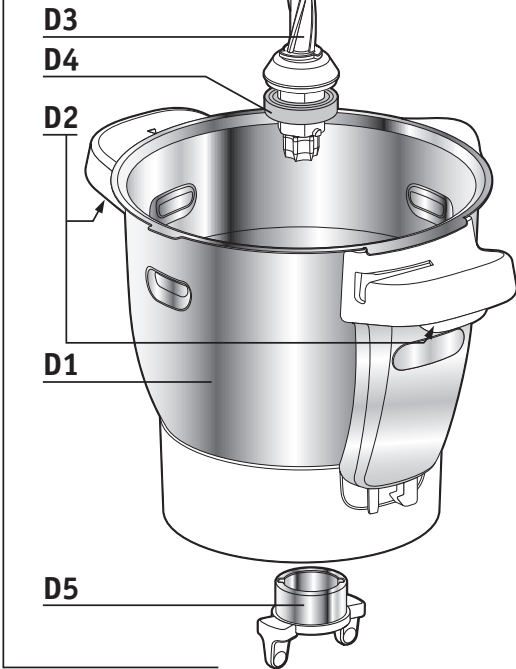
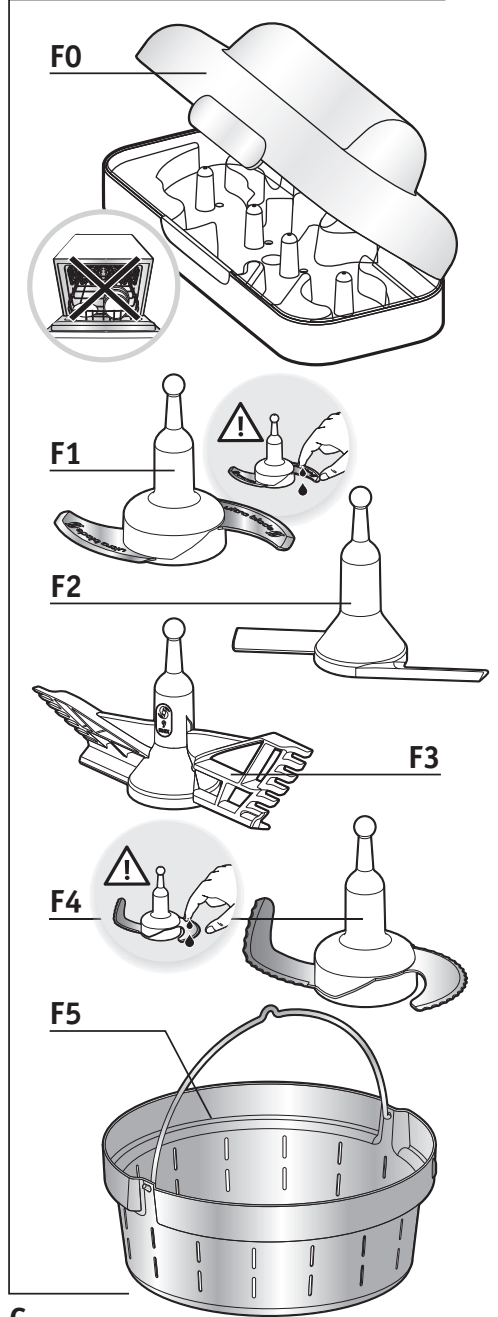
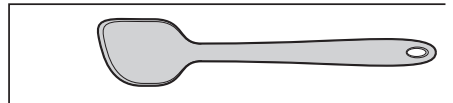
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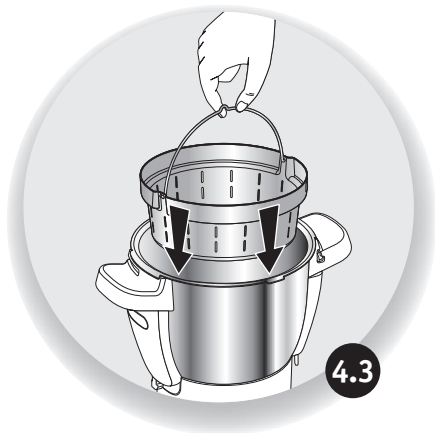
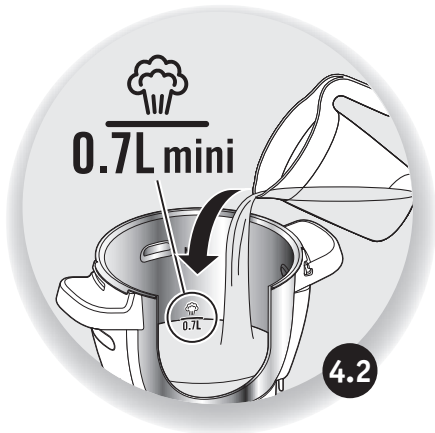
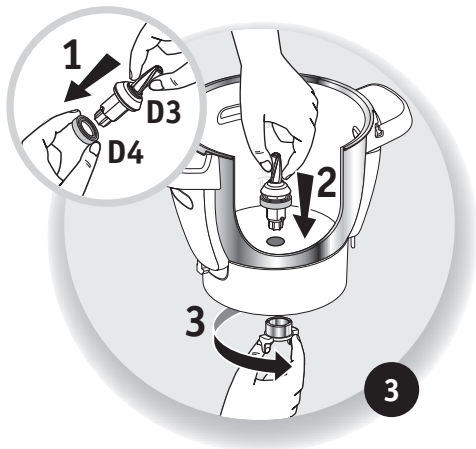
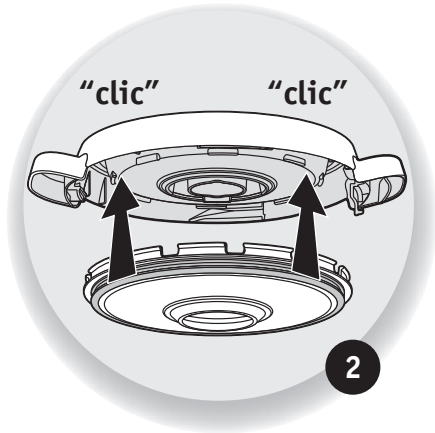
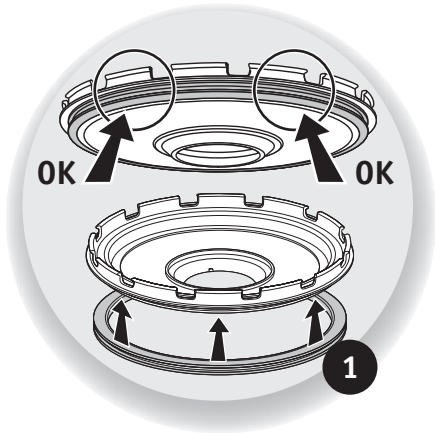
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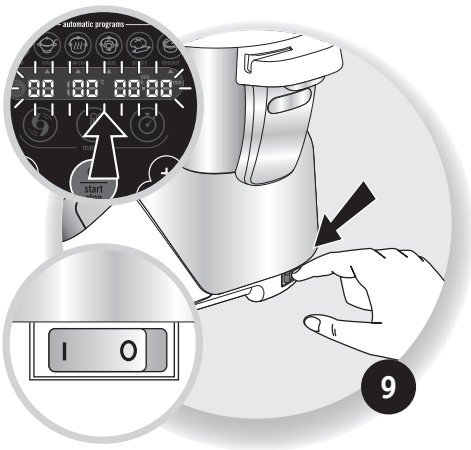
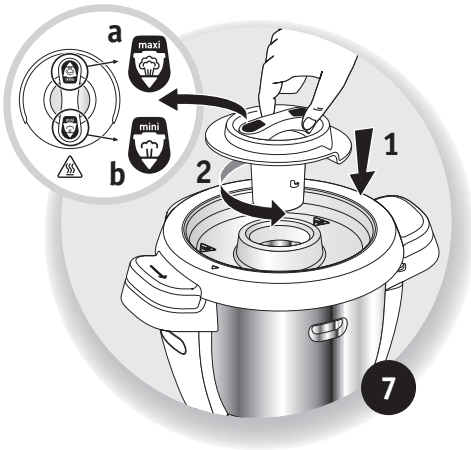
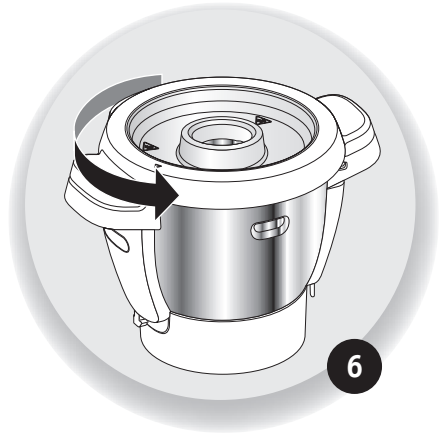
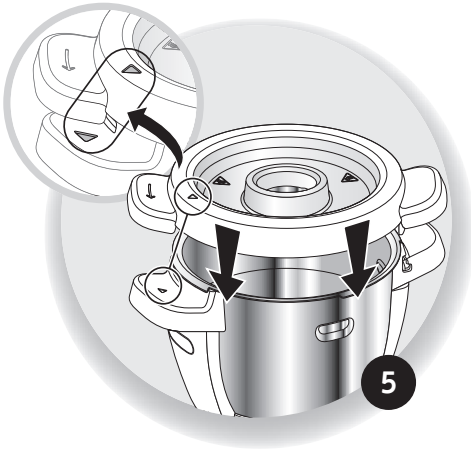
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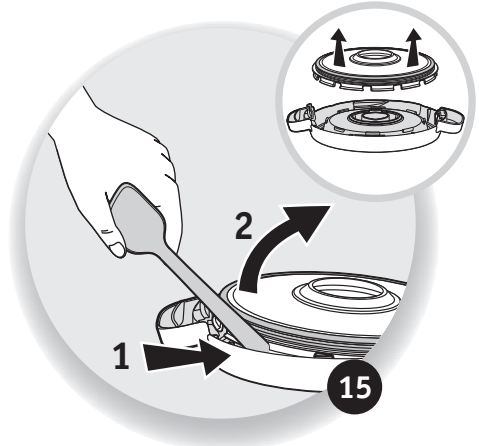
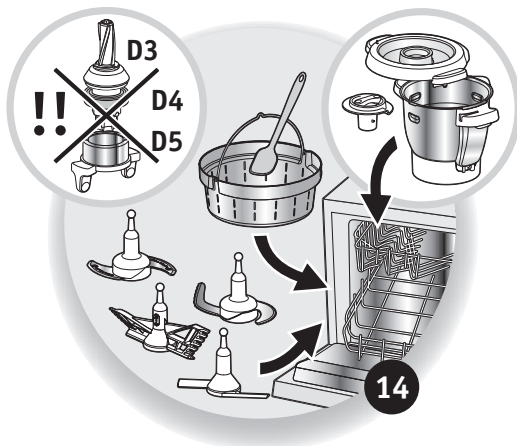
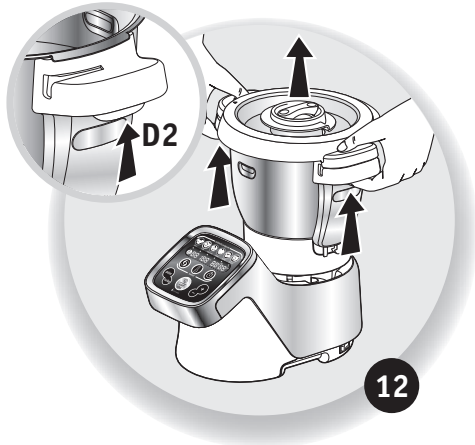
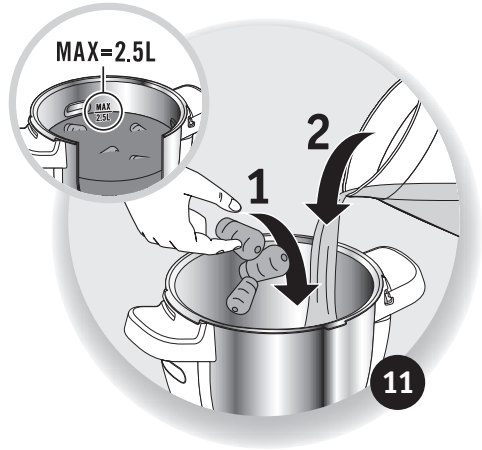
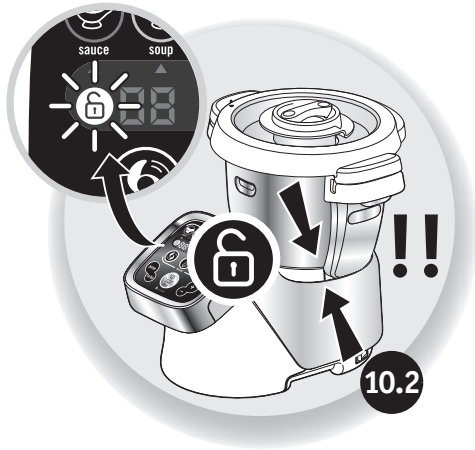
C3



**E****D****I****F****G**








## SAFETY INSTRUCTIONS:

### ► Personal safety

- Read the instructions for use carefully before using your appliance for the first time and keep them in a safe place. The manufacturer shall not accept any liability in the event of any use that does not comply with the instructions.
  - Always disconnect the appliance from the power supply if you are to leave it unattended and before assembly, dismantling or cleaning. Do not allow children to use the appliance without supervision.
  - This appliance should not be used by children. Keep the appliance and its lead out of reach of children.
  - 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.
  - Keep your appliance out of reach of children.
- 
- While your appliance is in use, some parts may reach high temperatures (stainless steel wall of bowl, detachable common spindle, transparent parts of the lid and the cap, metal parts below the bowl, basket). They can cause burns. Handle the appliance by the cool plastic parts (handles, motor unit). The red heating indicator light shows that there is a risk of burning.
  - The temperature of the accessible surfaces may be high when the appliance is in operation.
  - The appliance is not intended to be operated using an external timer or by a separate remote control system.
  - Do not use your appliance if it is not working properly, if it is damaged or if the power cable or plug is damaged. To avoid any danger have the lead replaced by an approved service centre (see list in the warranty booklet).
  - The appliance should not be immersed in water. Never put the motor unit (A) under running water.

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- This appliance is designed for indoor household use only and at an altitude below 2000 m. The manufacturer shall not accept any liability and reserves the right to cancel the warranty in the event of commercial or inappropriate use or failure to follow the instructions.
- This appliance should not be used for household and similar use (not covered by the warranty) such as:
  - In kitchen work areas in shops, offices and other professional environments.
  - In kitchen areas reserved for staff in shops, offices and other professional environments.
  - On farms.
  - Use by clients of hotels, motels and other residential environments.
  - in guest room environments.



• **Your appliance gives off steam which can cause burns. Handle the lid and the cap**

**with caution (use a glove, potholder, etc. if necessary). Handle the cap by its central section.**

- **Never operate the appliance if the seal is not positioned on the seal holder or if the seal holder is not assembled on the lid. It is essential to operate the appliance with the cap positioned in the**

**hole in the lid (unless specifically stated in the recipe).**



**WARNING: Be aware of the risk of injury in the event of incorrect use of the appliance.**

**Take care with the knives of the Ultrablade knife (F1) and the kneading & crushing blade (F4) when you are cleaning them and when you empty the bowl, they are extremely sharp. Be careful if a hot liquid is poured into the food processor because it could be ejected from the appliance due to it suddenly boiling.**

**Place the Ultrablade chopper blade (F1) in the bowl after use.**

**WARNING: Be careful to avoid any spillage on the connector during cleaning, filling or pouring.**

**WARNING : Your appliance releases steam which can cause burns.**

**WARNING: The heating element surface is subjected to residual heat after use.**

- Be sure to touch only the handles of your product (locks D2, handle of the lid E2 and handle of the cap E1) during heating and until complete cooling down.
- Refer to the instructions for setting the operating times and speed settings of each accessory and each programme.



- Refer to the instructions for assembly and mounting accessories to the device.
- Refer to the instructions for cleaning and maintenance of your appliance.
- Always follow the cleaning instructions on how to clean your appliance :
  - Unplug the appliance.
  - Do not clean the appliance while hot.
  - Clean with a damp cloth or sponge.
  - Never immerse the appliance in water or put it under running water.

#### EUROPEAN MARKETS ONLY:

- Keep the appliance and its lead out of reach of children under 8 years of age.  
Children should not use the appliance as a toy.
- This appliance may be used by persons with reduced physical, sensory or mental capabilities or whose experience or knowledge is insufficient, as long as they have the benefit of supervision or they have received instructions regarding safe use of the appliance and they understand its potential dangers.
- This appliance may be used by

children of at least 8 years of age, as long as they are supervised and have been given instructions about using the appliance safely and are fully aware of the dangers involved. Cleaning and maintenance by the user should not be carried out by children without supervision unless they are at least 8 years of age and are supervised by an adult.

#### ► Connection to the power supply

- The appliance should be plugged in to an earthed electrical socket.
- The appliance is designed to work with alternating current only. Check that the supply voltage indicated on the rating plate of the appliance corresponds to that of your electrical installation.
- Any connection error will cancel the warranty.
- Never pull on the power lead to unplug the appliance.
- Do not immerse the appliance, power cable or plug in any liquid.
- The power lead must never be left near or in contact with the hot parts of your appliance, near a source of heat or on a sharp edge.

#### Incorrect use

- **Do not touch the lid before the appliance comes to a complete stop (stop button); wait until the**

## food being mixed is no longer rotating.

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- Always pour the solid ingredients into the bowl first before adding the liquid ingredients (**See Fig. 11.1**), without exceeding the 2.5 L MAX limit marked inside the bowl (**See Fig. 11.2**). If the bowl is too full, boiling water may be ejected.
- Please note, in the steam cooking programme, keep the level of 0.7 litres water (**See Fig. 4.2**).
  - Never put your fingers or any other object in the bowl while the appliance is in operation.
  - Do not use the bowl as container (storage, freezing, sterilisation).
  - Place the appliance on a stable, heatproof work surface.
  - Do not place the appliance near a wall or a cupboard: the steam produced may damage the elements.
  - Do not place your appliance near a heat source in operation (hob, household appliance, etc.).
  - Do not cover the lid with a dishcloth or other item, do not attempt to block the hole in the lid,

use the steam regulator cap.

- Do not let hair, scarves, ties, etc. over the bowl while the appliance is in operation.
- Never put the accessories, bowl and lid in a microwave.
- Do not use the appliance outdoors.
- Never exceed the maximum quantity indicated in the instructions.
- Store the appliance when it has cooled down.


## ► After-sales Service

- For your own safety, do not use accessories or spare parts other than those provided by the approved after-sales centres.
- Any intervention other than cleaning and usual maintenance by the customer must be carried out by an approved service centre.
- Consult the table "What to do if your appliance does not work" at the end of the instruction manual.



On reading this instruction manual, you will find recommendations for use, which will make you see the potential of your appliance: preparation of sauces, soups, stews, steamed dishes, pastries and desserts.

## APPLIANCE DESCRIPTION:

- A** Motor unit
- B** Control panel
  - B1:** automatic programme selection buttons
  - B2:** speed selector
  - B3:** cooking temperature selector and/or heating light indicator
  - B4:** operating time selector
  - B5:** turbo/pulse selector
  - B6:** +/- selector
  - B7:** start/stop/reset button
- C** LCD screen
  - C1:** speed display
  - C2:** temperature display
  - C3:** time display
  - C4:** programme selection display
  - C5:** safety indicator display 
- D** Bowl assembly
  - D1:** stainless steel bowl
  - D2:** locks
  - D3:** detachable common spindle
  - D4:** seal
  - D5:** spindle locking ring
- E** Lid assembly
  - E1:** steam regulator cap/stopper
  - E2:** lid
  - E3:** seal holder
  - E4:** seal
- F** Accessories:
  - F0 :** accessory storage box
  - F1:** ultrablade knife
  - F2:** mixer
  - F3:** whisk
  - F4:** knife for kneading/crushing blade
  - F5:** steam basket
- G** Spatula
- H** Switch 0/1 for cutting off the power supply to your appliance
- I** Cleaning brush

## APPLIANCE TECHNICAL DATA:












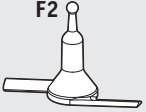



















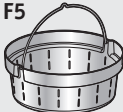




<b>Power:</b>	1550W (1000W: heating element / 550W: motor)
<b>Temperature range:</b>	30° to 130°C adjustable in steps of 5°C.
<b>Operating duration range:</b>	5 sec to 2 hours adjustable in steps of 5 sec min to 1 min max.
<b>Number of speeds: 12</b>	- 2 intermittent speeds: speed 1 (5 sec On / 20 sec Off). speed 2 (10 sec On / 10 sec Off).  - 10 progressive continuous speeds (speeds 3 to 12).

## SWITCHING ON:

Your appliance is fitted with a 0/1 switch, set the switch to 1. (See Fig. 9)

You have the following accessories with your appliance:

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Ultrablade knife	<b>F1</b>  ultrablade 	Mixing soups		3min	2,5L	-->100°C
		Mixing fruit purees		40 sec	1Kg	-->100°C
		Chopping vegetables		15 sec	1Kg	-->100°C
		Chopping meat		30 sec	1Kg	-->100°C
		Chopping fish		15 sec	1Kg	-->100°C
!! Do not use this accessory to clean hard products, use the F4 kneading blade/crusher.						
Mixer	<b>F2</b> 	It mixes <b>Cooked dishes</b> without damaging the ingredients Very useful for browning phases before preparations (risottos, soups).				
		Browned dishes		5min	500g	130°C
		Stews		45min	2,5L	95°C
		Risottos		22min	1,5Kg	95°C
Ratatouille, Chutney, Pulses (settings: check the recipe booklet)						
Whisk	<b>F3</b>  !!  V9 max	Whisking egg whites,		5/10min	 max	
		Mayonnaise, Whipped cream		2/5min	0,5L	
		Sauces, Creams, Dressings (mashed potatoes, polenta, etc.)		1/20min	1L	60>90°C
Kneading/crushing knife	<b>F4</b> 	Kneading white bread dough		2min 30s	1,2Kg	
		Kneading short crust pastry, biscuit dough, special bread		2min 30s	1Kg	
		Kneading risen dough (brioche, kouglof. etc.)	+ 	1min 30s		
				2min	0,8Kg	
		Mixing light batters (cake mixture, etc.)	+ 	40 sec	1Kg	
				3min		
		Crushing nuts		1min	0,6Kg	
		Chopping hard products		1min	0,6Kg	
Crushing ice		1min		6 à 10		
Pancake batter, waffle batter		1min	1,5L			
Steam basket	<b>F5</b> 	Steam cooking vegetables, fish or meat		20/40min	1Kg	100°C
		Soup with chunks		40/45min	2,5L	100°C
Cap/Stopper	<b>E1</b> 	Cap/Stopper for regulating steam extraction			 	
- High steam setting (a) = steam cooking. - Low steam setting (b) = risotto, creamy puddings, sauces, etc.						

These accessories are also fitted with gripping areas to facilitate handling during use while making a preparation.

## YOUR APPLIANCE HAS 2 OPERATING MODES:

### • Automatic programme mode:

Speed, cooking temperature and duration are pre-programmed to make sauces, soups, stews, steamed dishes, pastry and desserts automatically.


### • Manual mode:

Customised adjustments of speed parameters, cooking temperature and duration for use at your convenience.

## INSTALLING THE BOWL, ITS ACCESSORIES AND THE LID ASSEMBLY

- Before using for the first time, wash all items (**D, E, F, G**) in warm soapy water, but not the motor unit (**A**). Your bowl (**D**) is fitted with a detachable spindle (**D3**) to facilitate cleaning.
- Ensure that all packaging has been removed before use, particularly the protection located between the bowl (**D**) and the motor unit (**A**).
- Place the seal (**E4**) on the seal holder (**E3**) (See Fig. 1), clip the assembly to the lid (**E2**) (See Fig 2).
- Position the seal (**D4**) on the common spindle (**D3**). Lock the assembly onto the base of the bowl with the locking ring (**D5**) (See Fig. 3).

- Position the chosen accessory in the bowl:
  - the accessories (**F1, F2, F3, or F4**) to on the common spindle at the bottom of the bowl (See Fig. 4.1),
  - the steam basket inside the bowl (**F5**), (See Fig. 4.3 ), having taken care beforehand to fill the 0.7l tank with liquid preparation (water, sauce...) (See Fig. 4.2).
- Incorporate the ingredients into the bowl or steam basket.
- Position the lid on the bowl (**D**) lining up the two triangles (See Fig. 5), lock the lid without pressing by turning it anti clockwise (See Fig. 6).
- Position the steam regulator cap (**E1**) on the lid; two positions are possible: high steam (**a**) or low steam (**b**).  
For example: for steam cooking, assemble the cap, with the maxi steam symbol (**a**) pointing towards you (which will produce a maximum amount of steam in the bowl).  
Position the bowl (**D**) on the motor unit (**A**) until you hear a "click" (See Fig. 8).
- The appliance only starts up if the bowl and the lid are correctly positioned and locked on the motor unit.

**In the event of incorrect positioning or incorrect locking of either (See Fig. 10.1 and 10.2), the logo  starts to flash when a function is activated.**

## USING THE CONTROL PANEL (B)

### Selecting an automatic programme:



Sauces



Steam cooking



Soups  
(to Read programme  
P1 Smooth soup / P2 Soup with  
small pieces.)



Pastry  
(in programme **P1** bread /  
**P2** brioche / **P3** cake)



Stews  
(in programme **P1** vegetable  
casserole / **P2** stew / **P3** risotto)



Desserts

## Selecting custom settings:

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Selecting the motor speed.  
2 intermittent speeds (Speed 1 & 2) and 10 continuous progressive speeds (Speed 3 to 12)



Selecting cooking speed.  
From 30° to 130°C.  
Heating indicator light: it lights up when cooking starts and switches off when the temperature inside the bowl falls to below 50°C.



Selecting operating time.  
From 5 sec to 2 hours.



Selecting the **turbo** functions (maximum speed in direct access) and **pulse** (intermittent operation) without using other settings.



Increase speed, cooking temperature and duration.  
Decrease speed, cooking temperature and duration.



This button has **3 functions**:  
- "**Validation**" of the choice of your automatic programme or your parameters chosen in the context of manual use (speed, cooking temperature, time).  
- "**Pause**" during use, once the appliance has been started up.  
- "**Reset**" of the parameters selected on the appliance by pressing for 2 seconds.

### Tips for use:

Your appliance is fitted with a microprocessor that controls and analyses its stability. In the event of instability, the motor rotation speed will be automatically reduced, if this instability continues, the motor will be stopped and "STOP" will be displayed on the screen.

- Check that the quantity of ingredients is not too large and that the speed used is the correct one.
- Check that you are using the recommended accessory.
- Then restart your appliance normally.

## USING THE APPLIANCE

Plug in the appliance, set the switch **(H)** to 1, and the LCD screen **(C)** displays all settings at "0"  
(See Fig. 9)

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### AUTOMATIC PROGRAMME MODE



1- Press the programme of your choice **(B1)**, a triangle appears on the screen **(C4)** in the selected programme. In the case of the soups, stews and pastry programmes, successive pressing takes you to the different sub-programmes.



2- The pre-programmed settings can be modified for the time of a recipe (depending on the chosen recipe, ingredients and quantities prepared). Press the speed selector **(B2)** or the cooking temperature selector **(B3)** or the time selector **(B4)**, the setting chosen will flash on the screen **(C1-C2-C3)**.



3- Adjust the setting(s) using the +/- selector **(B6)**.



4- When you have finished modifying all your settings, press the "start" button **(B7)** to start the programme. When your appliance is using cooking mode, the red indicator light **(B3)** lights up to inform you that cooking has started. 5- When the programme has ended, the appliance emits 3 beeps.

6- At the end of the sauce, soup, slow cook programmes **P2** and **P3**, steam dishes and desserts, the appliance automatically changes to keep warm mode for 45 minutes to maintain

the preparation ready for consumption. In the 'sauces' programme, **P2** and **P3** stews, desserts and manual mode, the appliance motor functions at a specific speed, in order to preserve the preparation and avoid it sticking to the bottom of the bowl. To stop keep warm mode, simply press the "stop" button **(B7)**. If you open the lid, press the locks **(D2)** or remove the bowl and keep warm mode will be automatically stopped.

At the end of the sauce programmes, slow cook **P2** and **P3** and the creamy pudding; during the keeping warm function, the motor will continue to work so that the ingredients do not stick to the bottom of the bowl.

At the end of kneading in the pastry programmes **P1** and **P2**, the appliance changes to "dough rising" mode at 30°C for 40 minutes to give your dough more volume. If you open the lid, press the locks **(D2)** or remove the bowl, the appliance changes to pause mode and you have the possibility of restarting it by pressing "start" again.







If you wish to stop this mode, press and hold the "stop" button for 2 seconds.







7- Press the locks **(D2)** and then remove the bowl assembly **(D)** (See Fig. 12).

When the automatic programme is started up, you have the possibility of stopping the appliance at any time by pressing the "stop" button. The automatic programme is then in pause mode, you have the possibility of restarting by pressing the "start" button again. If you have chosen the wrong programme and if you want to cancel it, press and hold the "stop" button for 2 seconds.

**DISCOVER THE AUTOMATIC PROGRAMMES AVAILABLE:**

**EN**

	Sauce	Soup P1	Soup P2	Stew P1	Stew P2	Stew P3
Automatic programmes						
"Default" speed (adjustable)	V6 (V2 to V8)	10 Pulses and V12 for 2 min.	10 Pulses	V3	V1	V2
"Default" temperature (adjustable)	70°C (50°C to 100°C)	100°C (90°C to 100°C)	100°C (90°C to 100°C)	130°C (non-adjustable)	95°C (80°C to 100°C)	95°C (80°C to 100°C)
Time speed (adjustable)	8 min (5 min to 40 min)	40 min (20min to 60 min)	45 min (20 min to 60 min)	5 min (2 min to 15 min)	45 min (10 min to 2hr)	20 min (10 min to 2hr)
Keep warm 'default function' at the end of the programme	45 min	45 min	45 min		45 min	45 min
Motor speed at keep-warm level	V4				5s ON at V3 / 20s OFF	10s ON at V3 / 10s OFF

	Steamed dishes P1	Steamed dishes P2	Pastry P1	Pastry P2	Pastry P3	Dessert
Automatic programmes						
"Default" speed (adjustable)			V5 for 2 min 30 sec	V5 for 1 min 30 sec then V6 for 2 min	V3 for 40 sec then V9 for 3 min	V4 (V2 to V8)
"Default" temperature (adjustable)	100°C (non-adjustable)	100°C (non-adjustable)				90°C (50°C to 110°C)
Time speed (adjustable)	30 min (1 min to 60 min)	35 min (1 min to 60 min)	2 min 30 sec (30 sec to 2 min 30sec)	3 min 30 sec (30 sec to 3 min 30 sec)	3 min 40 sec (1 min 40 sec to 3 min 40 sec)	15 min (5 min to 60 min)
Keep warm 'default function' at the end of the programme	45 min	45 min				45 min
Motor speed at keep-warm level						V4
Raise the dough 30° 'default function' at the end of the programme			40 min	40 min		



## USING THE STEAM BASKET

Cooking times are for information purposes only; in most cases the food will be properly cooked.

However, certain conditions may affect the cooking time:

- size of the vegetables (cut or uncut)
- quantity of ingredients in the basket
- type of vegetables, their ripeness
- quantity of water in the bowl, which corresponds to the measurement (0.7l).
- When using the steam cap with 'low steam' facing towards you, remember that 'low steam' means there will be more steam in the bowl and the cooking process will be more efficient.



The low steam setting allows a maximum amount of condensation to be released and therefore it is recommended to prepare dishes and sauces with a better consistency (risotto, creamy puddings, sauces, etc.).

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The high steam setting allows a maximum amount of heat and steam to build up in the bowl for all types of steam cooking (soups, etc.). This setting also prevents splashing during mixing.

If the food is not properly cooked, you can set an additional cooking time.

You can also use the manual mode by selecting a temperature of 130°C and the cooking time according to the quantity and type of ingredients: see table below.

Steam cooking time			
Ingredients	Quantities (max)	Estimated cooking times	Recommended steam programme
Courgettes	800 g	20 min	P1
Parsnips	800 g	25 min	P1
White part of the leek	800 g	25 min	P1
Broccoli	500 g	20 min	P1
Fish	600 g (with baking parchment)	15 min	P1
Potatoes	1 kg	30 min	P2
Carrots	1 kg	30 min	P2
Green beans	800 g	30 min	P2
White meat	600 g (with baking parchment)	20 min	P2

**Some recipes may cause unexpected overflow due to the appearance of bubbles, particularly when using frozen vegetables. In this case, you should reduce the volumes accordingly.**

## MANUAL MODE

EN



1- Press directly on the selector representing the parameter you have chosen to adjust, i.e. the speed selector **(B2)** or the cooking temperature selector **(B3)** or the time selector **(B4)**, the chosen parameter flashes on the screen **(C1-C2-C3)**.



2- Then adjust the setting(s) using the +/- selector **(B6)**. For safety reasons, it is not possible to set a temperature without setting a cooking time.



3- When you have finished entering all your parameters, press the **"start"** button **(B7)**. When your appliance is using cooking mode, the red indicator light **(B3)** lights up to inform you that cooking has started. When the programme has started, you have the possibility of stopping the appliance at any time by pressing the **"stop"** button.

The programme is then in pause mode and you have the possibility of restarting by pressing **"start"** again. If you have chosen the wrong programme and if you want to cancel it, press and hold the **"stop"** button for 2 seconds.

4- When the programme has ended, the appliance emits 3 beeps.

5- Press the locks **(D2)** and then remove the bowl assembly **(D)** (See Fig. 12).

### Turbo / Pulse functions

1- Use the control panel **(B)** to directly access the "turbo" and "pulse" functions **(B5)**. To use in turbo mode (maximum speed in direct access), simply press and hold the "turbo" selector. The LCD screen then displays the time in use **(C3)** to help you. To use the pulse (intermittent operation), activate and stop the function by simply pressing the "pulse" selector. Here too, the LCD screen helps you by indicating the time in use. When the function has started up, you have the possibility of stopping the appliance at any time by pressing the **"stop"** button. The function is then in pause mode, you have the possibility of restarting by pressing the **"start"** button again.

## CLEANING YOUR APPLIANCE

- The appliance should not be immersed. Never put the motor unit **(A)** under running water. Once you have finished using it, disconnect the appliance.
- Clean the bowl immediately after use.
- Press the locks **(D2)** then lift the bowl assembly **(D)**.
- Place the bowl on a flat surface.
- Unlock the lid by rotating one quarter of a turn clockwise. Carefully remove the lid.
- When the parts have cooled, unclip the seal holder from the lid with help of the spatula **(G)** (See Fig. 15).
- **Take care with the knives of the ultrablade knife (F1) and the kneading / crushing knife**

**(F4) when you are cleaning them and when you empty the bowl, they are extremely sharp.**

- When the parts have cooled down:
  - dismantle the common spindle **(D3)**, the seal **(D4)** and the locking ring **(D5)** (See Fig. 13).
  - clean the bowl **(D)**, the common spindle **(D3)**, the seal **(D4)**, the locking ring **(D5)**, the accessories **(F1), (F2), (F3), (F4), (F5)**, the steam regulator cap **(E1)**, the lid **(E2)**, the seal holder **(E3)** and the seal **(E4)** using a sponge and some soapy water.
- Rinse these different parts under running water.
- For baked-on food, let the bowl soak for several hours in water and dishwashing detergent and

- scrape, if necessary, with a spatula (G) or with the abrasive side of a sponge.
- If there is a build up of limescale in the bowl, use a damp sponge and, if necessary, white vinegar.
  - To clean the motor unit (A), use a damp cloth. Dry carefully.
  - To help you with cleaning, the bowl, lid assembly and accessories are dishwasher safe, with the exception of the common spindle (D3 and D4) and its locking ring (D5) (See Fig. 14).

- The accessories, the detachable common spindle and the parts of the lid may become slightly discoloured with certain ingredients such as curry, carrot juice, etc; this does not represent any danger for your health or for the operation of your appliance. To avoid this, clean these parts immediately after use.
- Before using your bowl set (D), make sure that the electrical contacts under the bowl are clean and dry.

## IMPORTANT - 'MAKING YOUR APPLIANCE SECURE' INSTRUCTIONS ( 'SECU' )



**Your appliance is equipped, as standard, with electronic motor protection to guarantee its longevity. This electronic security safeguards against incorrect use; in**

**this way, the motor is properly protected.**

In cases of extreme use which disregard the recommendations in the instructions (see paragraph 'FIRST USE': potentially excessively large quantities and/or abnormally long use and/or preparing different recipes at short intervals), the electronic protection will be triggered to preserve the motor; in this case, the appliance will stop functioning and the message 'SECU' will be displayed on the LCD screen of the control panel to indicate that the appliance is temporarily out of service.

**If 'SECU' is displayed on the control panel and your appliance stops working, proceed accordingly:**

- Leave your appliance plugged in, do not press the '0/1' switch.
- Please refer to the recommendations in the instructions and readapt your use of the appliance (see paragraph 'FIRST USE': amount of ingredients/recipe preparation time/temperature/type of accessories).

- Allow the motor to cool down for half an hour.
- Restart the appliance by clicking on the 'Start /Stop/Reset' button for two seconds (see B7 in the instructions).

Your appliance is now ready to be used again.

For further information, customer service department is at your disposal (see details in the guarantee booklet).

## WHAT TO DO IF YOUR APPLIANCE DOES NOT WORK

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PROBLEMS	CAUSES	SOLUTIONS
Problems when steam cooking.	The steam regulator cap is not properly attached.	<p>Set the steam cap to 'high steam' (turn towards you); this setting allows a maximum amount of steam to build up in the bowl for all types of steam cooking (soups, etc.), so there will be more steam in the bowl and the cooking process will be more efficient.</p> <p>The 'low steam' position allows a maximum amount of heat and steam to be dispersed into the bowl for all steam cooking (soups, etc.). This position also helps to avoid splashing during cooking.</p> <p>The 'high steam' position allows a maximum amount of condensation to escape and results in dishes or sauces with a better consistency (risotto, cream desserts, sauces, etc.).</p>
	Insufficient cooking time	<p>Cooking times are for information purposes only; in most cases it ensures that the food is properly cooked.</p> <p>However, certain conditions may affect the cooking time:</p> <ul style="list-style-type: none"> <li>- size of the vegetables (cut or uncut)</li> <li>- quantity of ingredients in the basket</li> <li>- type of vegetables, their ripeness</li> <li>- quantity of water in the bowl, which corresponds to the measurement (0.7l).</li> </ul> <p>If the food is not properly cooked, you can set an additional cooking time.</p> <p>You can also use the manual mode by selecting a temperature of 130°C and the cooking time according to the quantity and type of ingredients.</p>
The appliance does not work.	It is not plugged in.	Plug the appliance into an electrical socket.
	The switch <b>(H)</b> is in position 0.	Move the switch to position 1.
	The bowl or the lid are not correctly positioned or locked.	Check that the bowl or the lid are correctly positioned and locked according to the diagrams in the instruction manual.
The lid does not lock.	The lid is not fully assembled.	Check that the seal is correctly assembled on the seal holder and that the seal holder is correctly assembled on the lid.
Excessive vibration.	The appliance is not positioned on a flat surface, the appliance is not stable.	Place the appliance on a flat surface.
	Volume of ingredients too high.	Reduce the quantity of ingredients processed.
	Accessory error.	Check that you are using the recommended accessory.

PROBLEMS	CAUSES	SOLUTIONS
Leak through lid.	Volume of ingredients too high.	Reduce the quantity of ingredients processed.
	The lid is not correctly positioned or locked.	Lock the lid correctly on the bowl.
	The seal is not present.	Position the seal on the seal holder and clip the assembly to the lid.
	The seal is cut or damaged.	Change the seal, contact an approved service centre.
	Accessory error.	Check that you are using the recommended accessory.
Leak through the bowl spindle.	The seal is not correctly positioned.	Position the seal correctly.
	The seal is damaged.	Contact an approved service centre.
	The locking ring <b>(D5)</b> is not locked correctly.	Lock the ring correctly <b>(D5)</b> .
The blades do not rotate easily.	Pieces of food that are too big or too hard.	Reduce the size or quantity of the ingredients processed. Add some liquid.
Smell from motor.	On using the appliance for the first time, or in the event of overload of the motor caused by too large a quantity of ingredients or by pieces that are too hard or too big.	Allow the motor to cool down (about 30 minutes) and reduce the number of ingredients in the bowl.
"STOP" is displayed.	The appliance has detected too many vibrations and has changed to the safety position.	Check that you are at the right speed and that you are using the recommended accessory.
"SECU" is displayed.	Motor overload caused by too many ingredients or pieces which are too hard or too large or overuse without sufficient cooling down time.	Allow the motor to cool down (about 30 minutes) and reduce the number of ingredients in the bowl.
"SECU" is displayed + red indicator light is flashing.	Overheating of temperature sensors.	Contact an approved service centre.
"Err1" is displayed. + red indicator light is flashing.	The heating element is not working.	Check that the power pins under the bowl are not clogged. If this is the case, clean them and try again. If that still does not work, contact an approved service centre.
"Err2" is displayed.	Electronic fault.	Contact an approved service centre.
"Err3" is displayed.	Speed fault.	Contact an approved service centre.
"Err4" is displayed.	Communication fault with chopper electronic card.	Contact an approved service centre.
"ntc1" is displayed. + red indicator light is flashing.	Temperature sensor 1 is no longer working.	Contact an approved service centre.
"ntc2" is displayed. + red indicator light is flashing.	Temperature sensor 2 is no longer working.	Contact an approved service centre.

### Is your appliance still not working?

Contact an approved service centre (see list in service booklet).

## RECYCLING

- Elimination of packaging and appliance materials.

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The packaging exclusively contains materials that are not dangerous to the environment, which can be disposed of in accordance with the recycling regulations in force.

To dispose of your appliance, ask the appropriate department of your local authority.

- End-of-life electronic or electrical appliances:



### **Environmental protection first!**



Your appliance contains numerous materials that can be recovered or recycled.



Take it to a collection point for processing.

# INTERNATIONAL GUARANTEE : COUNTRY LIST

			
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