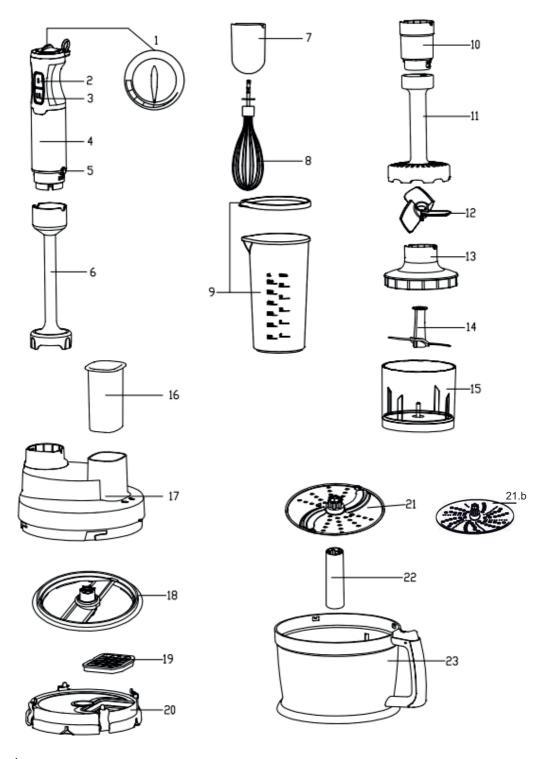
# Camry — Premium



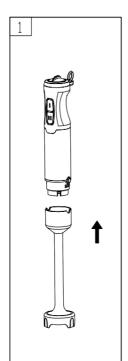
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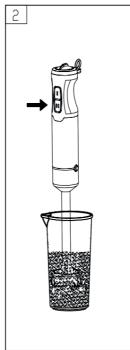
- (GB) user manual 6
- (FR) mode d'emploi 13
- (PT) manual de serviço 20
- (LV) lietošanas instrukcija 27
- (HU) felhasználói kézikönyv 54
- (110) Iciliaszilaloi kczikollyv 54
- (RO) Instrucţiunea de deservire 39
- (RU) инструкция обслуживания 80
- (МК) упатство за корисникот 47
- (SL) navodila za uporabo 77
- (PL) instrukcja obsługi 86
- (HR) upute za uporabu 62
- (DK) brugsanvisning 89
- (SR) Корисничко упутство 97
- 104 دليل التعليمات (AR)

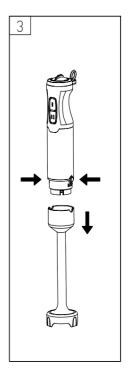
- (DE) bedienungsanweisung 9
- (ES) manual de uso 17
- (LT) naudojimo instrukcija 24
- (EST) kasutusjuhend 31
- (BS) upute za rad 51
- (CZ) návod k obsluze 35
- (GR) οδηγίες χρήσεως 42
- (NL) handleiding 58
- (FI) manwal ng pagtuturo 66
- (IT) istruzioni operative 77
- (SV) instruktionsbok 69
- (UA) інструкція з експлуатації 93
- (SK) Používateľská príručka 100
- (BG) Инструкция за употреба -107

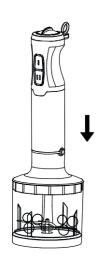


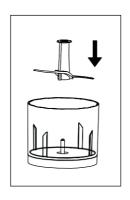


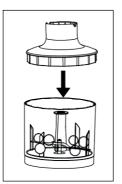


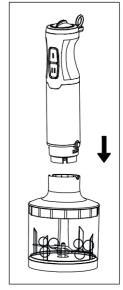




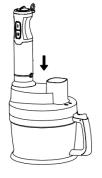




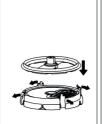




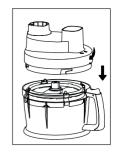




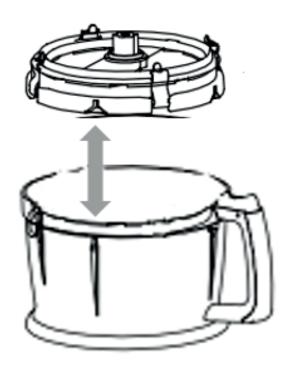








7.



## **ENGLISH**

## SAFETY CONDITIONS. IMPORTANT INSTRUCTIONS ON SAFETY OF USE PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

The warranty conditions are different, if the device is used for commercial purpose.

- Before using the product please read carefully and always comply with the following instructions. The manufacturer is not responsible for any damages due to any misuse.
- 2. The product is only to be used indoors. Do not use the product for any purpose that is not compatible with its application.
- The appliacable voltage is 220-240V ~50/60Hz. For safety reasons it is not appropriate
  to connect multiple devices to one power outlet.
- 4. Please be cautious when using around children. Do not let the children to play with the product. Do not let children or people who do not know the device to use it without supervision.
- 5. WARNING: This device may be used by children over 8 years of age and persons with reduced physical, sensory or mental capabilities, or persons without experience or knowledge of the device, only under the supervision of a person responsible for their safety, or if they were instructed on the safe use of the device and are aware of the dangers associated with its operation. Children should not play with the device. Cleaning and maintenance of the device should not be carried out by children, unless they are over 8 years of age and these activities are carried out under supervision.
- 6. After you are finished using the product always remember to gently remove the plug from the power outlet holding the outlet with your hand. Never pull the power cable!!!
- 7. Never leave the product connected to the power source without supervision. Even when use is interrupted for a short time, turn it off from the network, unplug the power.
- 8. Never put the power cable, the plug or the whole device into the water. Never expose the product to the atmospheric conditions such as direct sun light or rain, etc.. Never use the product in humid conditions.
- Periodically check the power cable condition. If the power cable is damaged the product should be turned to a professional service location to be replaced in order to avoid hazardous situations.
- 10. Never use the product with a damaged power cable or if it was dropped or damaged in any other way or if it does not work properly. Do not try to repair the defected product yourself because it can lead to electric shock. Always turn the damaged device to a professional service location in order to repair it. All the repairs can be done only by authorized service professionals. The repair that was done incorrectly can cause hazardous situations for the user.
- Never put the product on or close to the hot or warm surfaces or the kitchen appliances like the electric oven or gas burner.
- 12. Never use the product close to combustibles.
- 13. Do not let cord hang over edge of counter.
- 14. Do not immerse the motor unit in water.
- 15. The attachments not recommended or not sold by the manufacturer should not be used because that may cause fire, electrical shock or injury.
- 16. Do not use the appliance for other than its intended use. The blades are very sharp! Care is needed when handling them
- 17. Never blend hot oil or fat.
- 18. Keep fingers away from moving parts.
- 19. Do not cover vents.
- 20. Do not use with wet hands.

- 21. Never blend bones, ice, coffe or peanuts.
- 22. When changing accessories, be sure that device is NOT connected to electricity.
- 23. Short-time operating: Use the appliance for no longer than 60 seconds and leave it cooled down completely before using again ≥1 minute.
- 24. Before first use, clean the device.
- 25. When cleaning device, do not use aggresive detergent, it may damage the cover of the device.

#### PRODUCT DESCRIPION (picture 1)

- 1. Variable speed regulator
- 3. Speed button "="
- 5. Release buttons
- 7. Whisk coupling unit 9. Measuring cup with lid
- 11. Masher foot
- 13. Chopper coupling unit
- 15. Chopper bowl
- 17. Processor lid
- 19. Cutting grills: 8x8mm or 11x11mm
- 21.a Slicing/shredding disc
- 22. Disc support

- 2. Speed button "-"
- 4. Motor housing
- 6. Blender shaft
- 8. Whisk
- 10. Masher coupling unit
- 12. Masher paddle 14. Chopper blade
- 16. Pusher
- 18. Blade for cubic shape cutting
- 20. Cubic cutter support
- 21.b Granulating disc for potatoes
- 23. Processor bowl

#### Caution

- 1. Switch off the appliance and disconnect it from the mains before you assemble, disassemble, store and clean it.
- 2. This appliance is intended for household use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and the manufacture refuses any liability for damage caused.
- 3. Keep the motor unit away from heat, fire, moisture and dirt.
- $4. \ Never fill the beaker, the chopper bowl or the food processor bowl with ingredients that are hotter than 80°C/175°F.$
- 5. Do not process frozen food of fruits with stones or pips.
- 6. If you notice that the handle becomes hot (hotter than  $50^{\circ}$ C/122°F), unplug the appliance and let it cool down for at least 60 minutes.

#### Preparing for use

- 1. Let hot ingredients cool down before you process them with the appliance.
- 2. If you use the hand blender or the chopper, cut large ingredients into cubes of approx. 2cm before you process them. If you use the food processor with the slicing/shredding disc or the cube cutter, cut the ingredients into pieces that fit into the inlet lid's hole. Take care that the chunks are not too big to prevent them from getting stuck in the tube.
- 3. Assemble the appliance properly.

#### Setting the speed

When you press the speed button "-" to process food, you can manipulate the speed regulator to get variable speed. The higher the speed setting, the faster and finer the chopping results will be.

When you use the speed button "=", the appliance operates at maximum speed. In this case, you cannot adjust the speed with the speed regulator.

#### Hand blender operation (picture 2)

The hand blender is intended for: blending liquids (e.g. dairy products, sauces, fruit juices, soups, mixed drinks and shakes), mixing soft ingredients and pureeing cooked ingredients (e.g. for making baby food).

- 1. Attach the blender shaft to the motor unit ('click').
- 2. Immerse the blade guard completely in the ingredients.
- 3. Pressing the speed button to switch on the appliance.

4. Move the appliance slowly up and down and in circles to blend the ingredient.

When blending directly in the saucepan while cooking, take the pan from the stove first to protect the appliance from overheating.

#### Chopper operation (picture 3)

The chopper is intended for chopping meat, cheese, onions, herbs, garlic, carrots, walnuts, hazelnuts, almonds etc. For chopping hard goods, use the "=" switch. Do not chop extremely hard food, such as nutmeg, coffee beans and

### grains.

Before chopping pre-cut meat, cheese, onions, garlic, carrots, chilies. Remove stalks from herbs, un-shell nuts. Remove bones, tendons and gristle from meat.

- 1. Put the chopper blade unit in the chopper bowl.
- 2. Put the ingredients in the chopper bowl.
- 3. Put the coupling unit onto the chopper bowl.
- 4. Fasten the motor unit onto the chopper bowl.
- 5. Pressing the normal or turbo speed button to switch the appliance.

#### Whisk operation (picture 4)

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

- 1. Insert the whisk into the whisk coupling unit.
- 2. Connect the coupling unit to the motor unit. 3. Put the ingredients in a bowl (Use a large and deep bowl for best result).
- 4. Immerse the whisk completely in the ingredients. To avoid splashing, start processing at low speed.

#### Operation of Slicing/shredding disc or Granulating disc (picture 5)

The shredding/slicing disc is intended for slicing or shredding vegetables like cucumber, carrot, potatoes, leeks and onions and certain kinds of cheese. The granulating disc is intended for potatoes for pancakes dough.

- 1. Place the blade support on the center pin of the bowl, place the disc into blade support and give it a turn to lock into place.
- 2. Attach the food processor lid onto the bowl. Turn it clockwise to lock the lid.
- 3. Insert the motor unit into the coupling unit until it locks.
- 4. Fill the food to be processed into the filling tube. Never reach into the filling tube when the appliance is switched on. Always use the pusher to feed in food.
- 5. Pressing the speed button to switch the appliance.

#### Cube cutter operation (picture 5)

The cube cutter is intended for cutting raw and cooked vegetables and fruit into small cubes.

Do not process hard ingredients like fruit with stones, meat with bones or frozen ingredients. They could block and damage the cube cutter.

Tip: If you want to process different ingredients without cleaning the cube cutter in between, always start with the softest ingredients. For instance, for a fruit salad, start with banana, continue with mange and end with apples. 1. Open 4 metal buckles (20a, b, c, d) on the cubic cutter support (20).

- Insert the selected cutting grill (19) into the hole of the cubic cutter support (20), apply the blade (18) and close the 4 metal buckles (20a, b, c, d). The cutting edges of the blade and grate are very sharp, so handle them carefully!
- 2. Put the cubic cutter support (20) on the bowl, aligning the four notches outside the cubic cutter with four hooks on the inside edge of the bowl (figure 8). Pay particular attention to locate the cubic cutter support (20) in horizontal position on the bowl.
- 3. Put the lid onto the bowl. Turn the lid to fix it ('click').
- 4. Fasten the motor unit onto the lid of the bowl ('click').
- 5. Put the ingredients in the feeding tube. Pre-cut large ingredients into chunks that fit loosely in the feeding tube. When you have to process a large amount of ingredients, process small batches (max, 250g) and shake the bowl

slightly to distribute the cut ingredients in the bowl. Empty the bowl after processing 500g.

- 6. Press and hold the speed button to switch on the appliance.
- 7. Press the pusher lightly onto the ingredients in the feeding tube.

Note: If ingredients get stuck, unplug the appliance, detach the motor unit, press the button on the handle and turn the lid anticlockwise to take it away from the bowl and remove the ingredients that are stuck in the feeding tube. 8. After processing, press the release button on the motor unit and remove the motor unit from the food processor lid.

- 9. Press the button on the handle and turn the lid anticlockwise to remove it from the bowl.
- 10. Subtract the cubic cutter support (20) from the bowl. Open 4 metal buckles (20a, b, c, d), remove the blade (18) and the cutting grill (19). Then empty the bowl.

Masher operation (picture 6)

The masher can be used to mash cooked vegetables such as potatoes, swede and carrot. Don't mash hard or uncooked foods - you may damage the unit.

- 1. Cook the vegetables and drain.
- 2. Fit the masher coupling unit to the masher foot by turning in a anti-clockwise direction.
- 3. Turn the masher upside down and fit the paddle over (12) in the central hub and turn anti-clockwise to fix it. If the coupling unit (10) isn't fitted then the paddle (12) cannot be assembled in place).
- 4. Fit the motor unit to the masher kid (10+11+12).
- 5. Plug in. Move the masher until the desired result is achieved.
- 7. After use, release the speed button and unplug.
- 8. Detach the masher, remove the paddle (12) from the masher (11) by turning clockwise.

- 9. Unscrew the coupling unit (10) form the masher foot (11). Important
- 1. Never use the masher in a saucepan over direct heat. Always remove the saucepan from the heat and allow to cool slightly.
- 2. Use a spatula to scrape off excess food from the edge of saucepan / bowl...
- 3. For best results when mashing never fill a saucepan etc., more than half full with food.

#### Cleaning and maintenance

Do not immerse the motor unit (4), the chopper lid (13), the processor lid (17) and the coupling units (7, 10) in water or any other fluid, not rinse it under the tap. Use only a moist cloth to clean them. Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance. Clean the blade unit, the cube cutter and the disc very carefully. Their cutting edges are very sharp.

- 1. Before cleaning the device. Remove the accessory.
- 2. Clean the beaker (9), the processor bowl (23), the chopper blade (14), the chopper bowl (15), the cubic cutter support (20) and grills (19) & discs (21) in warm water with some washing-up liquid.
- 3. The blade shaft (6) and the whisk (8) can be cleaned while still attached to the motor unit by immersing them in warm water with some washing-up liquid and letting the appliance run for a while.

TECHNICAL DATA: Power: 1000W Max Power: 1600W 220-240V ~50/60Hz

Rated continuous working time: ≦1 min

Rated intermission time: ≥1 min



To protect your environment: please separate carton boxes and plastic bags and dispose them in corresponding waste bins. Used appliance should be delivered to the dedicated collecting points due to hazarsous components, which may effect the environment. Do not dispose this appliance in the common waste bin.