



## EN ■ Electric food slicer and grater

*Translation of the original manual*

**READ CAREFULLY AND STORE FOR FUTURE USE.****General warnings**

- This appliance may not be used by children. Keep the appliance and its power cord away from children.
- The appliance may be used by persons with reduced physical, sensory or mental capabilities or with a lack of experience and knowledge, if they are supervised or have been instructed to use the appliance in a safe manner and understand the potential dangers.
- Children must not play with the appliance. Cleaning and maintenance must not be performed by children.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- This appliance must be used with the food carriage and food pusher in their position unless this is impossible due to the shape or size of the food.

**Warning:**

Incorrect use may lead to injuries.

- When handling the attachments, especially when removing, cleaning and reinstalling them, be especially careful so as not to injure yourself on their sharp blades.

- Always turn off the appliance and disconnect it from the power socket if you will not be using it and if you will be leaving it without supervision, before assembly, disassembly, cleaning or moving it.

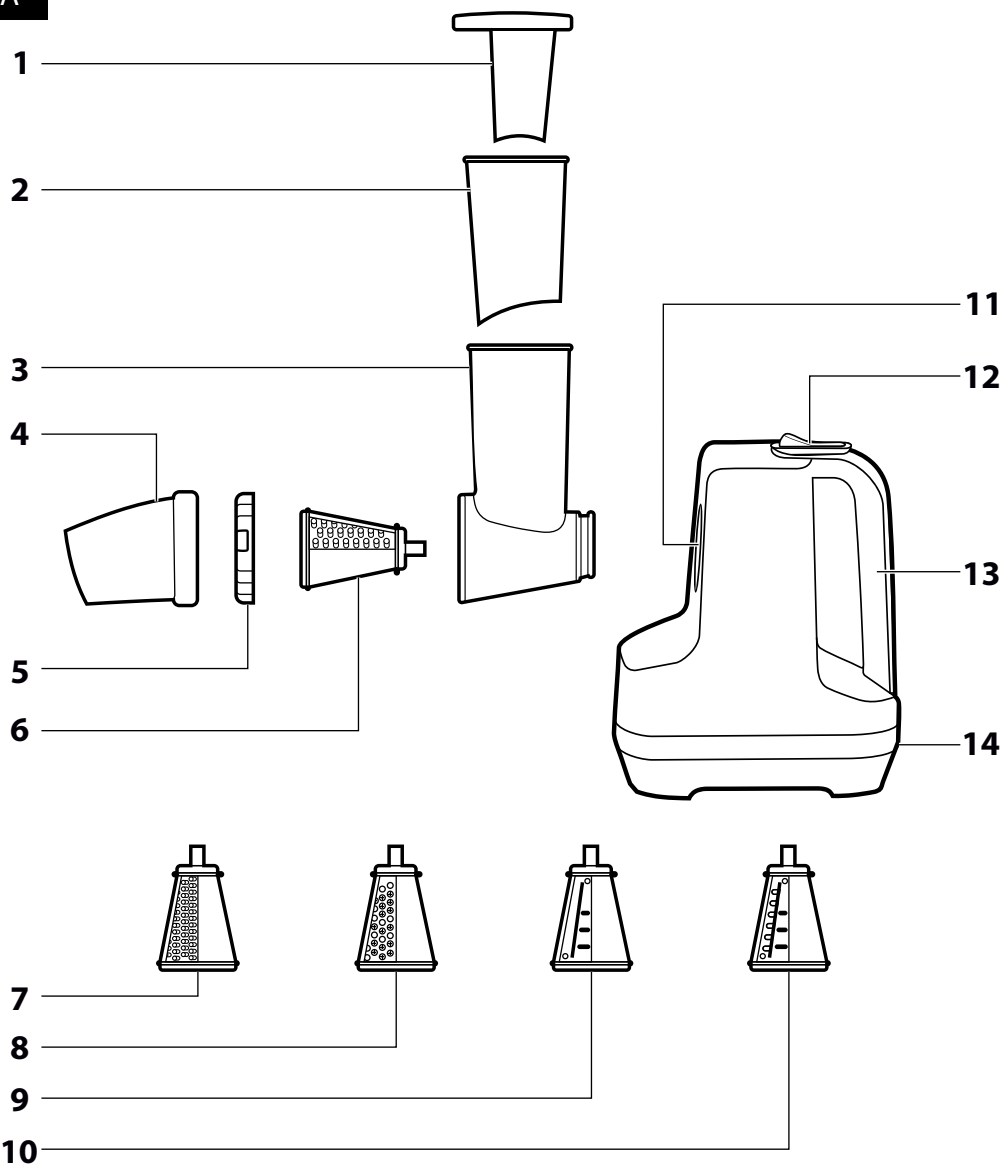
#### Electrical safety

- Before connecting this appliance to a power socket, make sure that the voltage stated on its rating label corresponds to the voltage in your power socket.
- Never connect the appliance to a power socket until it is properly assembled. Fully unwind the power cord before connecting it.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Ensure that the power plug contacts do not come into contact with water or any other liquid. If precisely this happens, carefully dry the power plug before using it again.
- Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface or sharp objects.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the power cord from the power socket by pulling on the plug.
- Do not connect and disconnect the power cord to and from the power socket with wet hands.
- Do not wind the power cord around the appliance.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. The appliance does not contain any components repairable by the user. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.
- To prevent the risk of injury by electrical shock, never submerge the base unit of the appliance and its power cord in water or any other liquid, or wash these parts under running water.
- In the event that the appliance falls into water, under no condition reach for it, rather, immediately disconnect the power cord from the power socket. Never use an appliance that has been submerged in water. Hand it over to an authorised service centre for inspection.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.

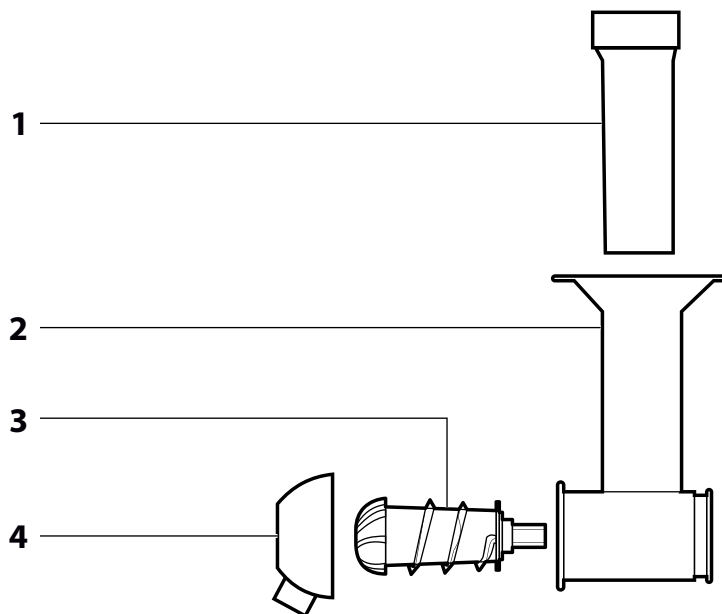
#### Safety during use

- This appliance is designed only for household use and constructed for processing the usual amount of food in a household. Do not use this appliance for commercial purposes.
- Do not use the appliance in an industrial environment or outdoors. Do not use it for any other purposes than those intended.
- The appliance is intended for domestic use and similar locations such as:
  - kitchens in stores; offices and other workplaces;
  - in agriculture;
  - for guests of hotels, motels and other similar locations;
  - in bed and breakfast establishments.
- This appliance is not intended to be operated using an external timer switch or a remote control system that would enable this appliance to be turned on automatically.
- Use the appliance and its accessories in accordance with the instructions contained in this user's manual.
- Only use the appliance with the original accessories that came with it.
- Before every use, check the selected accessory for damage. Never use the appliance with a damaged accessory.
- Do not place the appliance or its accessories on an electric or gas stove or in its vicinity, on the edge of a table or on an unstable surface. Only place the appliance on an even, dry and stable surface.
- Do not expose the appliance and its accessories to the outdoor environment, extreme temperatures, direct sunlight, excessive humidity or excessively dusty environments.
- Do not place the appliance and its accessories near heaters, open fires or other sources of heat.
- Make sure that the appliance is correctly assembled before putting it into operation.
- Do not use the appliance if it has fallen on the floor, if it was submerged in water, if it is not functioning correctly or if it is damaged in any other way.
- The appliance may run continuously for no longer than 2 minutes. Before starting it again, allow it to cool down for approximately 5 minutes.
- Do not turn on the appliance when it is empty. Incorrect use of the appliance may negatively affect its lifetime. Do not leave a running appliance without supervision.
- Do not touch moving parts during operation. Otherwise, this could result in injury.
- Do not use the appliance for crushing bones, ice cubes, nut shells or hard peels, see chapter PURPOSE OF USE AND FEATURES OF THE APPLIANCE.
- Prior to using this appliance, remove any peels, nuts-stones, stems, etc. from the ingredients.
- To prevent the appliance from clogging, push down gently on the pusher when adding the ingredients into the feed tube.
- Always use the pusher that was supplied with the appliance. Never use your fingers or other items to push ingredients through the feed tube while the appliance is running.
- Before disassembly and installation of any accessories, always turn off the appliance and check that the rotating parts have stopped..
- When the appliance is running, watch out for children and household pets.
- Do not perform any maintenance on the appliance other than cleaning the individual components as described in chapter Cleaning and maintenance.
- Pay increased attention whenever handling any grating or slicing attachments to prevent injury on the blades.
- The surfaces of the appliance or its accessories that come into contact with food must always be cleaned according to the instructions in this user's manual.
- Store the appliance in a dry environment.

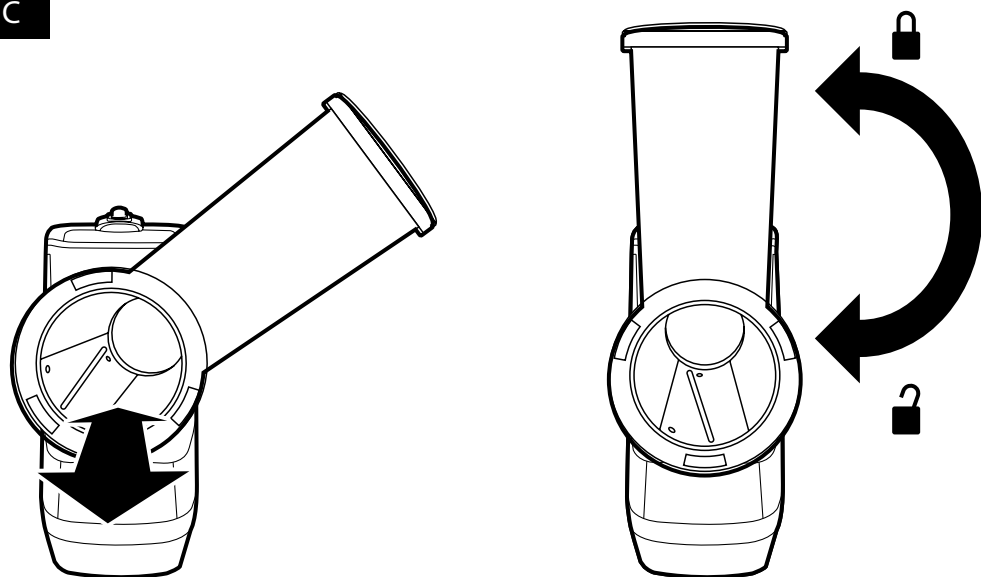
**A**



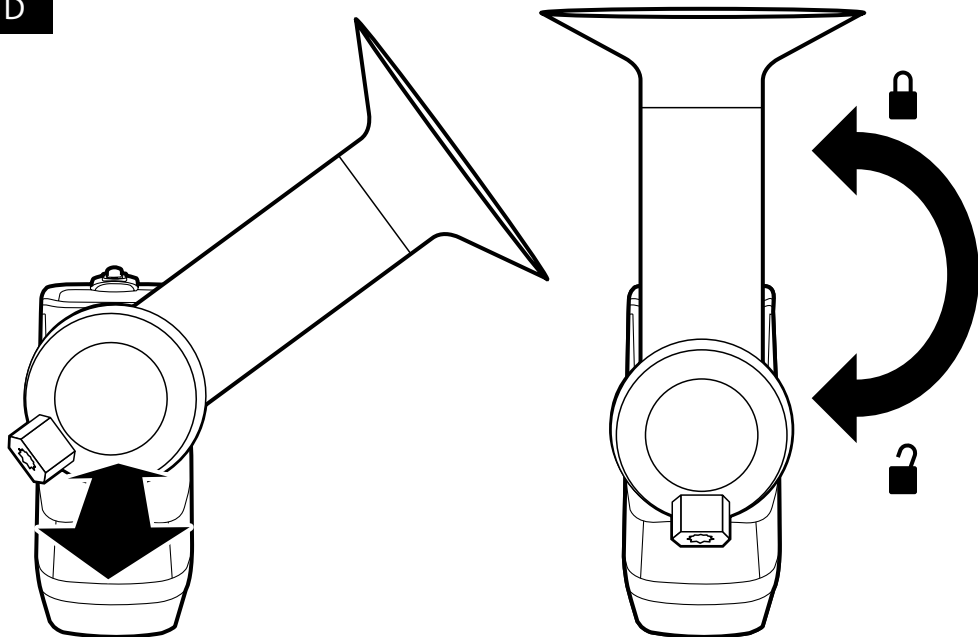
**B**



**C**



D



### BEFORE FIRST USE

- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all the parts of the appliance.

### DESCRIPTION OF THE APPLIANCE AND ACCESSORIES

<b>A1</b> Small pusher	Suitable for grinding/grating coconut, almonds, nuts and for making breadcrumbs from hard baked goods, etc.
<b>A2</b> Large pusher	
Also serves as an auxiliary feed tube for smaller-size ingredients	
<b>A3</b> Feed tube	<b>A9</b> Slicing cone for long straight slices
<b>A4</b> Outlet spout	Suitable for slicing potatoes for making fried chips, or fruit and vegetables for garnishing of various meals, etc.
<b>A5</b> Locking collar	<b>A10</b> Slicing cone for thick wavy slices
<b>A6</b> Coarse grating cone	Suitable for slicing fruit and vegetables for garnishing various meals, etc.
Suitable for grating vegetables for soups, for preparing hash-browns or for grating fruits and vegetables for salads, etc.	
<b>A7</b> Fine grating cone	<b>A11</b> Mounting hole
Suitable for making fruit and vegetable salads or cheese and vegetable spreads, etc.	<b>A12 On/Off switch</b>
<b>A8</b> Grinding cone	<b>A13</b> Handle
(very fine grating)	<b>A14</b> Motor unit
<b>B1</b> Pusher	<b>B3</b> Screw bolt
<b>B2</b> Feed tube with tray	<b>B4</b> Outlet spout with former

### PURPOSE OF USE AND APPLIANCE FEATURES

- The electric food slicer and grater is intended for processing standard types of vegetables, fruit and other foods in the household. When using the ice cream set, it is able to also process frozen fruit, vegetables or yoghurt.
- Do not use the electric food slicer and grater for mincing meat, crushing bones, for processing nut shells or hard fruit stones contained for example in mangoes or avocados, frozen or other very hard ingredients such as coffee beans, nutmeg, etc.

### BEFORE FIRST USE

- Before using it, wash all removable parts (**A1** to **A10**, and **B1** to **B4**) that come into contact with food in hot water using a small amount of kitchen detergent, then rinse with clean water and wipe dry.
- Wipe the outer surface of the motor unit using a soft sponge dipped in warm water with a small amount of kitchen detergent and wipe it dry.



#### Attention:

When cleaning the attachments **A6** to **A10**, be very careful not to injure yourself on their sharp edges.

### GRATING AND SLICING

- The slicing and grating set (parts **A1-A5** and attachments **A6-A10**) are intended for processing almost all types of fruits and vegetables, and other types of foods, that are normally used in households, see table in chapter SELECTING ATTACHMENTS.

### SELECTING ATTACHMENTS

- The following table lists the most common types of food that can be processed using this appliance. However, you can also use it for other types of food, for which it generally applies that it can be cut using a kitchen knife.

Food	Coarse grating cone (A6)	Fine grating cone (A7)	Grinding cone (very fine grating) (A8)	Slicing cone for long straight slices (A9)	Slicing cone for thick wavy slices (A10)
<b>FRUIT</b>					
Apples	✓	✓		✓	✓
Peaches and nectarines (without stones)				✓	✓
Apricots (without stones)				✓	✓
Pears				✓	✓
Strawberries				✓	✓
Coconut		✓	✓		
<b>VEGETABLES</b>					
Carrot	✓	✓		✓	✓
Zucchini	✓	✓		✓	✓
Cucumbers	✓			✓	✓
Celery	✓	✓		✓	✓
Potatoes	✓	✓			
Onion	✓			✓	✓
Radish	✓	✓		✓	✓
Red and white cabbage	✓	✓		✓	✓
Rutabaga	✓			✓	✓
Capsicum	✓	✓		✓	✓
<b>OTHER FOODS</b>					
Hard cheese	✓	✓	✓	✓	✓
Chocolate	✓	✓	✓		
Nuts (without shells) and almonds			✓		
Hard baked goods			✓		



#### Note:

The provided table only recommends the suitable attachment type for the given type of food. If necessary, it is possible to use your preferred attachment for the given type of food.

### ASSEMBLING THE APPLIANCE

- Place the motor unit **A14** on an even dry and stable surface.
- Select an attachment that is appropriate for the intended type of work and insert it into the large feed tube **A3**. Secure it in place using the locking collar **A5**.
- Once assembled in this way, tilt the feed tube clockwise (fig. **C** and slide it into the hole **A11** in the motor unit) Then turn the feed tube anticlockwise so that it slides into its place in the hole.
- Insert the outlet spout **A4** on to the front side of the feed tube.
- Insert the small pusher **A1** into the large pusher **A2**. A pusher that is assembled in this way is suitable for larger-sized ingredients (e.g. potatoes) or for larger amounts of ingredients. If you are intending to process smaller-sized ingredients (cucumber, carrot, etc.), it is possible to insert the large pusher into the feed tube and then use the small pusher to push in the ingredients.

### OPERATION

- Prepare the food and cut it into pieces that will pass through the feed tube **A2**. Kernels and stones may need to be removed from certain types of fruit and vegetables.
- Insert the power plug into an electrical power socket. Underneath the outlet spout, place a suitable container, which will catch the processed ingredients.
- Set the switch **A12** to the ON position and start to gradually insert the ingredients into the feed tube opening. Use the supplied pusher to push ingredients through the feed tube.

**Warning:**

Do not use fingers or other items to push food in. Always use the pusher **A1** designed for this purpose. The maximum continuous operating time is 2 minutes. Before turning it on again, allow the appliance to cool down for at least 5 minutes. After performing 10 such cycles, allow the appliance to cool down for at least 30 minutes.

- The pusher is intended for gradually moving the ingredients into the area of the attachment. Always insert the individual pieces of ingredients, and with appropriate force gently push down on the pusher. During operation, ensure that the ingredients are passing through the attachment by looking into the feed tube. Never fill the feed tube up to its top edge with ingredients. Processing large amounts of ingredients at once may overload the motor unit.
- To turn off the appliance, set the switch **A12** to the OFF position.

**USEFUL TIPS**

- Check the suitability of the individual attachments for specific food types in the SELECTING ATTACHMENTS table.
- To achieve the best possible results, process fresh not overly ripened fruit. The same applies to vegetables.
- Softer fruit such as strawberries can be put into the freezer for a few minutes prior to processing.
- Semi-hard cheese will be processed better if placed in a refrigerator over night or in a freezer for 30 minutes.
- We do not recommend processing soft or already grated cheese as this could clog up the feed tube.
- When using the fine grating cone **A7** or the slicing cone for long straight slices **A9**, push the ingredients through the feed tube gently. When using the coarse grating cone **A6** or the slicing cone for thick wavy slices **A10**, it is necessary to push the ingredients through with greater force.

**REMOVING THE SET FROM THE APPLIANCE**

- Remove the outlet spout **A4** and the pushers **A1** and **A2** from the set. Turn the feed tube clockwise and slide it out of the hole in the motor unit (fig. B).

**MAKING ICE CREAM**

- The ice cream making set (fig. B) is intended for processing almost all types of fruits, or alternatively vegetables or yoghurt.
- The set is not intended for processing ice cubes for ice slurry.

**PREPARING INGREDIENTS**

- Carefully wash the selected ingredients. Remove all stems, tops, stones and, if necessary also thicker peels. Peel citrus fruits, remove the white pulp and kernels.
- Cut the ingredients into pieces that will fit into the entry hole of the feed tube.
- Always allow the ingredients to become deep frozen at least 12-24 hours before making the ice cream.

**ASSEMBLING THE APPLIANCE**

- Place the motor unit **A14** on an even dry and stable surface.
- Insert the screw bolt **B3** into the feed tube **B2**.
- Attach the outlet spout **B4** on to the screw bolt by seating it on the screw bolt and turning it anticlockwise to secure it in position.
- Once assembled in this way, tilt the set clockwise (fig. D and slide it into the hole **A11** in the motor unit) Then turn the feed tube anticlockwise so that it slides into its place in the hole.

**OPERATION**

- Take the prepared ingredients out of the freezer and allow them to partially defrost to room temperature. The time necessary for defrosting depends on the contents and the water:pulp ratio, freezing temperature and the size of the given ingredients. The more watery the ingredients, the shorter the time (approx. 5 minutes) and the more dense the ingredients, the longer the time (approx. 20 minutes) needed for defrosting.

**Attention:**

Do not process the ingredients immediately after removing them from the freezer!

- Insert the power plug into an electrical power socket. Underneath the outlet spout, place a suitable container, which will catch the ice cream.
- Set the switch **A12** to the ON position and start to gradually insert the ingredients into the feed tube opening. Use the supplied pusher to push ingredients through the feed tube **B1**.

**Warning:**

Do not use fingers or other items to push in the ingredients. Always use the pusher **B1** designed for this purpose. The maximum continuous operating time is 2 minutes. Before turning it on again, allow the appliance to cool down for at least 5 minutes. After performing 10 such cycles, allow the appliance to cool down for at least 30 minutes.

The pusher is intended for gradually moving the ingredients into the area of the screw bolt. Always insert the individual pieces of ingredients, and with appropriate force gently push down on the pusher. During operation, ensure that the ingredients are passing through the attachment by looking into the feed tube. Never fill the feed tube up to its top edge with ingredients. Processing large amounts of ingredients at once may overload the motor unit.

- To turn off the appliance, set the switch **A12** to the OFF position.

**USEFUL TIPS**

- We recommend processing fresh and ripe fruits or vegetables. This will make better tasting ice cream.
- When processing multiple types of ingredients, the ingredients must thoroughly blended together (become homogenised) and the created blend must have characteristic ice cream consistency. If the created blend is breaking off in parts, the ingredients are still very frozen.
- Ingredients such as cream or yoghurt must always be frozen before being processed.
- You can grate chocolate, coconut, etc. on to the prepared ice cream.

**REMOVING THE SET FROM THE APPLIANCE**

- Take the pusher **B1** out of the set. Turn the feed tube clockwise and slide it out of the hole in the motor unit (fig. C).
- Remove the outlet spout **B4** from the screw bolt by turning it clockwise. Then take the screw bolt out of the feed tube.

**TROUBLESHOOTING**

PROBLEM	POSSIBLE SOLUTION
When the appliance is started using switch <b>A12</b> , it runs only intermittently or it does not start up at all	Turn off the appliance and disconnect it from the power socket and wait for the rotating parts to come to a stop. Check that you have assembled the appliance correctly according to the instructions in chapter ASSEMBLING THE APPLIANCE.
The appliance will not start.	Unless there is a power outage, evidently the switch <b>A12</b> or power cord is faulty. Contact the supplier or professional service centre.
The feed tube keeps clogging up.	The ingredients that are processed are too big. Cut the food into smaller pieces.
	You are inserting the ingredients too quickly into the feed tube or pushing down too hard on the pusher. Insert the ingredients more slowly and push gently on the pusher.
It is necessary to exert greater force to push the ingredients through the feed tube	Pieces of food may have become stuck to the attachment and clogged the feed tube. If this happens, turn off the appliance and disconnect it from the power socket and wait for the rotating parts to come to a stop. Remove the feed tube and the attachment, and clean everything according to the instructions in chapter Cleaning and maintenance.
	Harder ingredients such as potatoes or hard cheese need to be pushed through the feed tube with greater force. This is completely normal. Take a 5-minute break after every 2 minutes of operation.

**CLEANING AND MAINTENANCE****Attention:**

Prior to any cleaning or maintenance, always disconnect the appliance from the power grid.

**Note:**

Certain types of food such as carrot, may cause discolouration of plastic parts of the appliance. If this occurs, dip a kitchen paper towel in a small amount of cooking oil and apply it on to the discoloured part of the appliance as soon as possible. Then clean this part according to the procedure described below. The discolouration of the accessories has no effect on the function of the appliance and does not constitute grounds for making a claim.

- If the appliance is used for an extended period of time, it is possible that the motor unit may be hot to touch. Allow it to cool down before cleaning it.
- Clean the appliance and its parts immediately after every use.
- Disassemble the grating set or the ice cream making set into its individual parts as described in the respective chapter. Disassemble the sets into their individual parts and carefully clean away any food remains, wash in warm water with dish washing detergent and rinse under clean running water. Then allow them to dry naturally or dry them out thoroughly using a wiping cloth. Do not use abrasive cleaning products.





**Attention:**

When cleaning the attachments **A6** to **A10**, be very careful not to injure yourself on their sharp edges.

- Wipe the outer surface of the motor unit using a soft sponge dipped in warm water with a small amount of kitchen detergent and wipe it dry.



**Attention:**

The motor unit and its power cord are not intended for washing in a dishwasher. Do not spray these parts with water or any other liquid or submerge them in water or any another liquid.

Never use chemicals, dishwashing wool, steel wool or cleaning agents with an abrasive component since these may seriously damage the surface of the motor unit.

**STORAGE**

- Before storing it, the appliance must be completely cool, turned off and disconnected from the power supply and cleaned. The individual grating and ice cream making sets must also be clean.
- Store the appliance and its accessories in a clean, dry place out of children's reach. Keep the stored appliance and its accessories away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment.

**TECHNICAL SPECIFICATIONS**

Rated voltage range .....	220–240 V AC
Rated frequency.....	50/60 Hz
Rated power input .....	150 W
Weight.....	1.2 kg
Electrical shock protection class.....	II
Noise level .....	85 dB(A)

The declared noise emission level is lower than 85 dB(A), which represents a level A of sound power with respect to a reference sound power of 1 pW.

**Explanation of technical terminology**

Safety class for electrical shock protection:

Class II – Electrical shock protection is provided by double or heavy-duty insulation.

Changes to text and technical parameters are reserved.

**INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS**

Dispose of used packaging material at a site designated for waste in your municipality.

**DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT**



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling, hand these products over to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.

In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

**For business entities in European Union states**

If you want to dispose of electric or electronic devices, ask your retailer or supplier for the necessary information.

**Disposal in other countries outside the European Union.**

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.