

Moulinex

### What to do if your appliance does not work?

Check:

- The connection and the fuse.
- That the accessories are properly locked on the motor unit.
- That the lids are properly locked
- When using the bowl assembly (B), that the liquidiser drive cover (A1) is locked.

Your appliance still does not work?

Contact our Helpline: 0845 330 4554 – UK  
(01) 47 51947 – Ireland

### Accessories

If you require extra or replacement accessories, please call our Helpline above.

Thank you for choosing a product from the Moulinex range.  
This product is intended exclusively for preparing food.

We hope you will enjoy using this Moulinex  
Ovatio food processor.

Please read this full instruction booklet to help you achieve the best  
results from your processor.

If you have any questions or concerns regarding this or any Moulinex  
appliance, please call our Customer Relations Team on:

**0845 330 4554 - UK**  
**(01) 47 51947 - Ireland**

You can also e-mail us on:

**customerrelations@moulinex.co.uk**

Moulinex

# Ovatio Food Processor Instructions



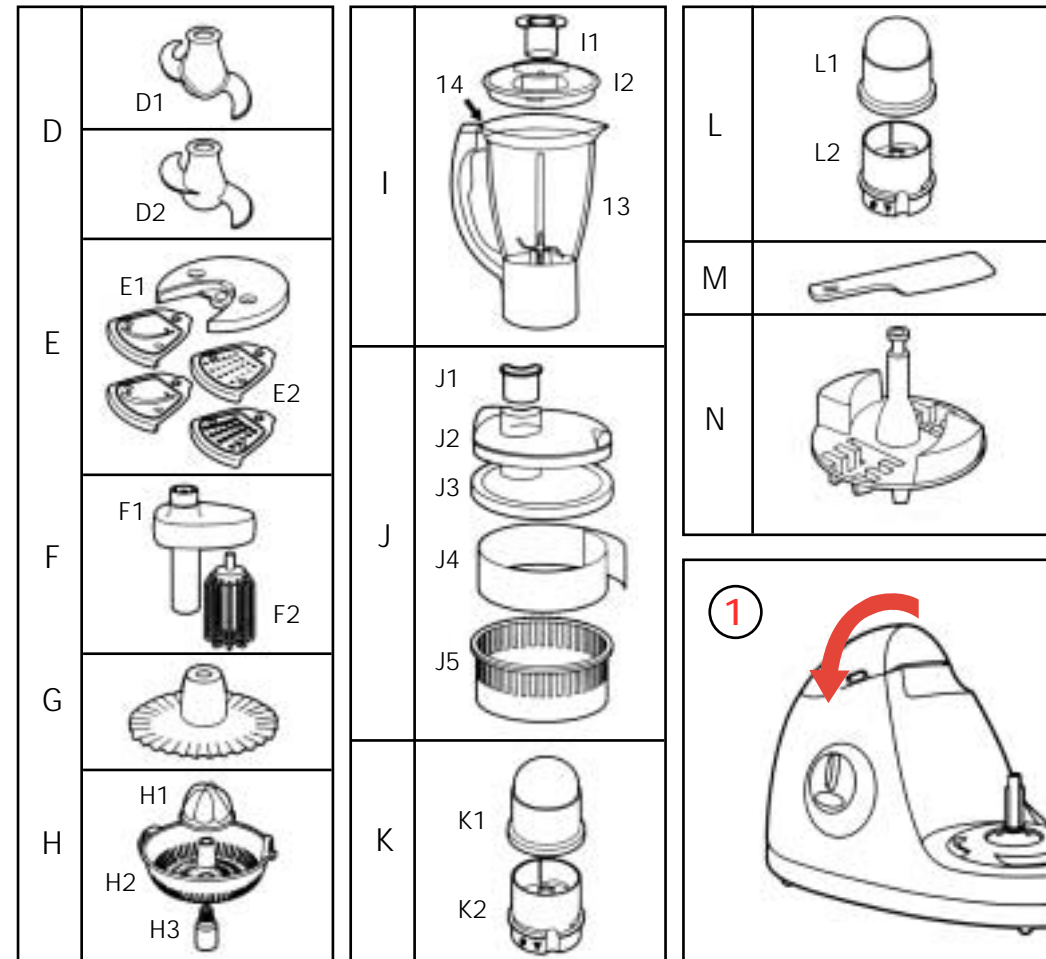
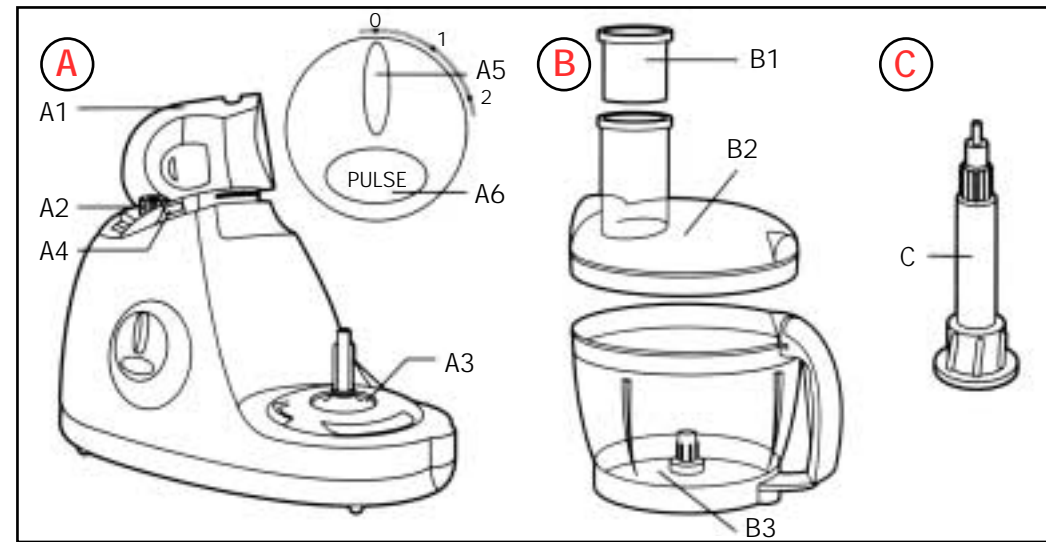
**AT7**

## Description

A	Motor Unit
A1	Liquidiser drive cover
A2	Liquidiser cover
A3	Bowl and accessory drive
A4	Cover release button (A1)
A5	0 - 1 - 2 speed selector
A6	Pulse button (intermittent speed)
B	Bowl assembly
B1	Pusher with measuring section
B2	Lid with feeder tube
B3	Bowl
	B3a drive
	B3b nut
C	Spindle

## Accessories Depending on Model

D	<b>Blades</b>
D1	Metal blade
D2	Plastic kneading blade
E	<b>Grating/Slicing discs</b>
E1	Disc holder
E2	4 discs
	Coarse grating (c) / coarse slicing (H)
	Fine grating (A) / fine slicing (D)
F	<b>Whisk</b>
F1	Whisk drive
F2	Whisk
G	<b>Emulsifying disc</b>
H	<b>Citrus press</b>
H1	Cone
H2	Filter basket
H3	Drive
I	<b>Liquidiser</b>
I1	Measuring cup
I2	Lid
I3	Jug
I4	Locking lid slot
J	<b>Juice extractor</b>
J1	Pusher
J2	Lid
J3	Lid seal
J4	Filter band
J5	Filter holder
K	<b>Mini chopper</b>
K1	Lid
K2	Bowl
L	<b>Grinder</b>
L1	Lid
L2	Bowl
M	<b>Spatula</b>
N	<b>Storage cage for accessories</b>



## Wiring Instructions for UK and Ireland Only

### IMPORTANT

The wires in this cord are coloured in accordance with the following codes  
Blue: Neutral  
Brown: Live

Connect the Brown wire to the terminal in the plug marked "L" or coloured Red. Connect the Blue wire to the terminal in the plug marked "N" or coloured black. A 13amp fuse should be fitted when the appliance is connected to a BS 1363 plug. Seek professional advice if you are unsure of the correct procedure of the above.

### Voltage

This appliance is designed to work on 230-240 volts AC only. Check that the mains supply corresponds to that shown on the rating plate of the appliance. If the appliance is to be used in any country other than that of purchase, it should be checked by an approved Service Dealer. Standards can vary from country to country.

### About your factory fitted plug FOR UK and Ireland ONLY (Supplied with certain models)

The cord is already fitted with a plug incorporating a 13 amp fuse, if the plug does not fit your socket outlet, see next paragraph.

Should you need to replace the fuse in the plug supplied, a 13 amp approved BS 1362 fuse must be used. The fuse cover is an important part of the plug. Please ensure it is always refitted. If you lose this cover please do not use the plug. You may contact Moulinex for a replacement.

If the plug supplied does not fit your socket outlet, it should be removed from the mains cord and disposed of safely. The flexible cord insulation should be stripped back as appropriate and a suitable alternative plug fitted. The replacement plug must be equipped with a 13 amp fuse.

### IMPORTANT

If the electrical cord of this appliance is damaged, it must only be replaced by an authorised Service Dealer. The safety of this appliance complies with the technical regulations and standards in force.

## Safety Recommendations

- Always read the Instructions for Use carefully before using your appliance for the first time: any use which does not conform to these instructions will absolve Moulinex from any liability.
- Unplug your appliance as soon as you have finished using it and when you are cleaning it.
- Any intervention other than cleaning and normal maintenance by the customer must be carried out by Moulinex approved Service Centre (see list in service booklet).
- Do not place the appliance, the power cable or the plug under running water or in any other liquid.
- Do not allow the power cable to hang down within reach of children.

- The power cable must never be close to a heat source or resting on sharp edges.
- For your own safety, use only Moulinex accessories and spare parts which are suitable for your appliance.
- Always use the pushers to guide the food in the feeder tubes, never use your fingers, or a fork, a spoon, a knife or any utensil.
- Only remove the accessories when the appliance has come to a complete stop.
- Do not introduce any utensil (spoon, spatula...) by the feeder tube.
- Use the accessories one at a time.
- Handle the metal blade and discs with great care: they are extremely sharp.
- You must remove the blades (D) and the spindle (C) before emptying the bowl of its content.
- Never touch the parts when they are moving.
- Do not run your appliance empty.

### This appliance complies with current safety regulations and requirements as well as directives:

- 89/336/CEE modified by 93/68/CEE
- 73/23/CEE modified by 93/68/CEE
- Do not leave the appliance switched on while unattended
- Use and store it out of children's reach.
- Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition, has an earthed plug, and is suited to the power of the appliance.

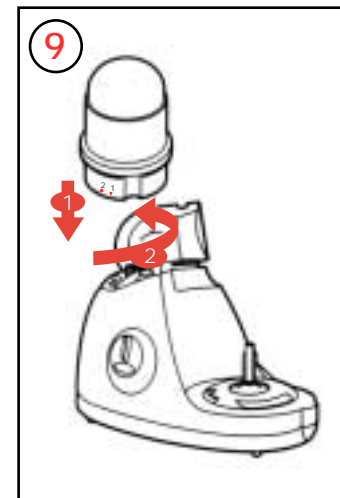
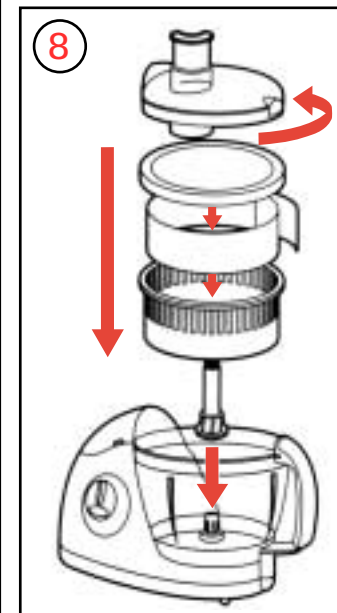
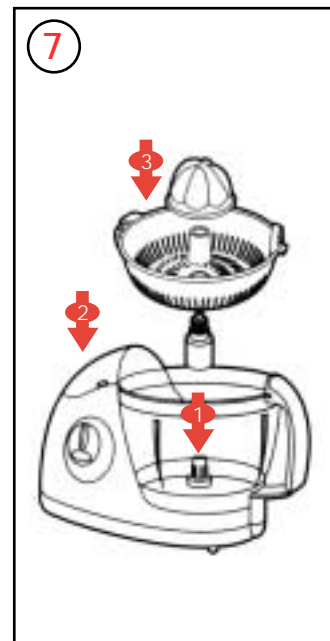
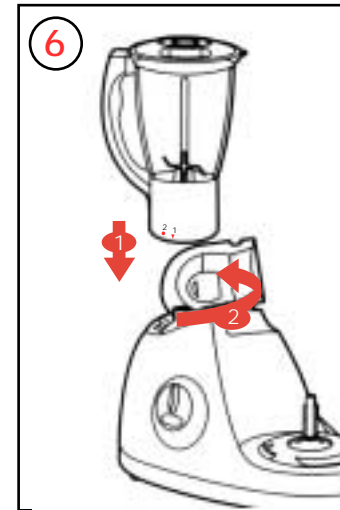
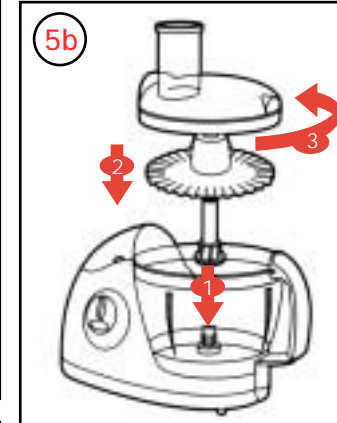
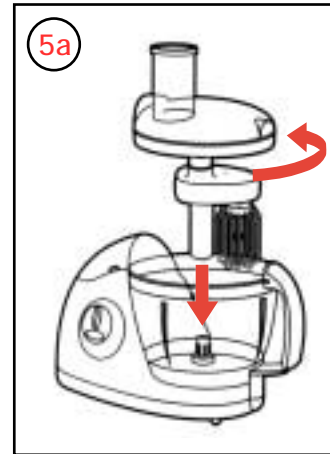
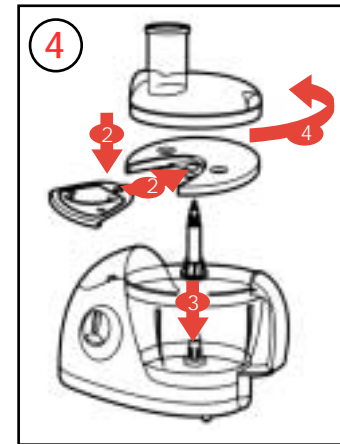
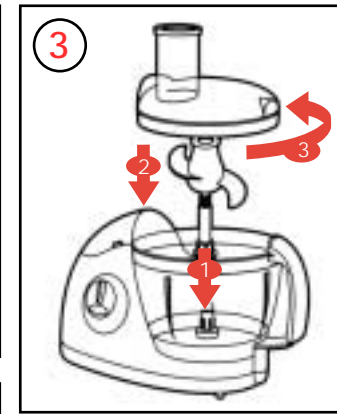
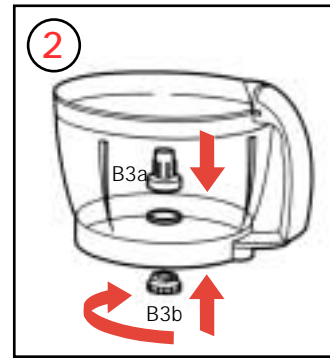
### Never use or plug in your appliance if

- Its power cord is faulty or damaged.
- The appliance has been dropped.
- It has visible damage or operating faults.

In such cases, to avoid any danger contact your nearest Approved Service Centre to have the appliance repaired, as special tools are needed.

### Never dismantle the appliance yourself. This will negate the guarantee:

- If the power cord is damaged, it must be replaced by an Authorised Service Centre, in order to avoid any danger.
- This appliance has been designed for domestic use only. Any professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.



## Using Your Appliance

- Plug the appliance in.
- Pulse (intermittent operation): press the button (A6) using successive pulses to give you better control when preparing certain foods.
- Continuous operation: turn the speed selector (A5) to the required position <<1>> or <<2>>.
- ① - Using the chopping bowl drive: the liquidiser drive cover (A1) must be locked.
- Using the liquidiser drive: make sure that no accessories are locked on the bowl and accessory drive.

## Functions Of Your Food Processor

### ② Assembling / Dismantling the Bowl (B3)

The bowl is used with the following accessories (depending on model):

- Blades (D), discs (E), whisk (F), emulsifying disc (G), citrus press (H), juice extractor (J).
- Place the drive (B3a) on the bowl.
- Lock the drive (B3a) with the nut (B3b) as far as it will go.
- Dismantle the bowl assembly and clean it after each use.

### ③ Mixing /Blending/Chopping/Kneading

#### Accessories Used (Depending on Model)

- Bowl assembly (B), spindle (C), and blades (D):
- Metal blade (D1) for mixing, chopping, kneading or blending.
- Plastic kneading blade (D2) for kneading or blending.

#### Fitting the Accessories

- Check that the liquidiser drive cover is closed (A1).
- Place the bowl (B3) on the bowl & accessory drive (A3). Lock it into place using the handle
- Place the spindle (C) on to the bowl drive.
- Slide the metal blade (D1) or the plastic kneading blade (D2) on to the spindle (C), down to the bottom of the bowl.
- Place the lid (B2) on the bowl and lock it into place until it clicks.  
Please note: To unlock the blades (D) from the spindle (C):
- Place the assembly bowl on a stable worktop.
- Turn the spindle (C) clockwise, holding the blade (D) by its upper section.

#### Usage and Practical Tips

##### Blending

- Turn the speed selector (A5) to position <<2>> to start the appliance.
- You can blend up to 1 litre of soup, stewed fruits in 20 sec.

##### Chopping

- Turn the speed selector (A5) to position <<2>> to start the appliance, or for better control over the chopping use the Pulse button (A6).  
In 15 to 20 sec., you can chop up to 600g of food:
- Hard produce: cheese, dried fruits, certain vegetables (carrots, celery...)
- soft produce: certain vegetables (onions, spinach...).
- raw or cooked meat (boned, sinew removed and diced).
- raw or cooked fish...

##### Kneading / Mixing

- Turn the speed selector (A5) to position <<2>> to start the appliance.
- When kneading, stop the appliance as soon as the pastry starts to form a ball.  
You can:
- knead up to 1.2kg of pastry / dough (biscuit / shortcrust, and bread) in approximately 60 sec.
- mixing up to 1 litre of pancake, waffle batter etc. in 1 min to 1 min 30 sec.
- mixing up to 1.5 kg of light cake mixture (biscuit, sponge) in 1 min 30 to 3 min 30 sec.

### ④ Slicing and Grating

#### Accessories Used

- Bowl assembly (B), spindle (C), and grating / slicing discs (E)

#### Fitting the accessories

- Check that the liquidiser drive cover is locked (A1)
- Place the bowl (B3) on the bowl & accessory drive (A3) Lock it into place using the handle.
- Fit the required disc (E2) on to the disc holder (E1)
- Place the spindle (C) on the drive, then the disc holder (E1)
- Place the lid (B2) on the bowl, then lock it into place until it clicks.

#### Usage and Practical Tips

- Put the food through the feeder tube using the pusher (B1)
- Turn the speed selector (A5) to position <<1>> to slice or <<2>> to grate and then start the appliance.  
The slicing/grating discs can (depending on model):
- slice thickly (H) / slice finely (D): potatoes, onions, cucumbers, beetroot, apples, carrots and cabbage...
- coarsely grate (C) / finely grate (A): celery, potatoes, carrots, cheeses...

### Beating/Whisking/Emulsifying

#### Accessories Used (Depending on Model)

- Bowl assembly (B), and balloon whisk (F) or
- Bowl assembly (B), emulsifying disc (G) and spindle (C).

#### Fitting the Accessories

- Check that the liquidiser drive cover is locked (A1).
- Place the bowl (B3) on the bowl accessory drive (A3). Lock it into place using the handle.

- ⑤a With the balloon whisk (F):

- Place it on to the bowl drive.

- ⑤b With the emulsifying disc (G):

- Place the spindle (C) on the bowl drive.
- Slide the emulsifying disc on to the spindle.

Then: - Place the ingredients in the bowl.

- Place the lid (B2) on the bowl, then lock it into place until it clicks.

#### Usage and Practical Tips

- Turn the speed selector (A5) to position <<1>> or <<2>> to start the appliance.
- Do not use the balloon whisk or the emulsifying disc to knead dough or to mix cake mixtures.  
You can prepare: mayonnaise, aioli, sauces, egg whites (1 to 7), whipped cream (up to 0.5 litre).

### ⑥ Blending/Mixing Finely

#### Accessories Used

- Liquidiser jug (I)

#### Fitting The Accessories

- Press the cover release button (A4) and lift the liquidiser drive cover (A1)
- Place the ingredients in the liquidiser jug (I3), and lock the lid (I2) on the jug
- Place the liquidiser jug (I) on the liquidiser drive (A2) (mark "1" aligned with ● on the motor unit) and lock it into place using the handle (mark "2" aligned with ● on the motor unit).

#### Usage and Practical Tips

- Turn the speed selector (A5) to position <<1>> or <<2>> to start blending or for better control over blending, use the Pulse button (A6)

**If the lid is not locked or badly positioned, the liquidiser jug cannot be locked into place and will not work. Once the liquidiser jug and its lid are locked into place on the motor unit, the lid cannot be removed.**

You can add ingredients during blending through the hole of the measuring cup (I1).

- Do not fill the liquidiser jug with boiling liquid.

You can:

- Prepare up to 1.5 litre of extra smooth soup, sauces, cream, stewed fruits, milk shakes and cocktails.
- Blend all types of batter (pancake, fritters, waffles, custard flan).

### ⑦ Squeezing Citrus Fruit (depending on model)

#### Accessories Used

- Bowl (B3) and citrus press (H)  
Fitting the Accessory
- Check that the liquidiser drive cover is locked (A1)
- Place the bowl (B3) on the bowl and accessory drive (A3). Lock it into place using the handle.
- Place the citrus press drive (H3) on to the bowl drive.
- Fit the filter basket (H2) by turning it until it locks into place.
- Fit the cone (H1) into the hole of the filter basket.

#### Usage and Practical Tips

- Place half a citrus fruit on to the cone (H1).
- Turn the speed selector (A5) to position <<1>> to start the appliance.

You can squeeze up to 1 litre of juice without emptying the bowl.

### ⑧ Extracting Juice from Fruits and Vegetables

(depending on model)

#### Accessories Used

- Bowl (B3), spindle (C) and juice extractor (J)  
Fitting The Accessories
- Check that the liquidiser drive cover is locked (A1)
- Place the bowl assembly (B3) on the chopping bowl drive (A3). Lock it into place by using the handle.
- Place the spindle (C) on to the bowl drive.
- Slide the filter hood assembly (J3+J4+J5) on to the spindle (C).
- Place the lid (J2) and lock it into place.

#### Usage and Practical Tips

- Turn the speed selector (A5) to position <<2>> to start the appliance
- Insert the ingredients through the feeder tube and gently press with the pusher (J1).
- Remove the pulp regularly from the filter holder and clean the filter band. Do not use more than 250g of ingredients at a time.

### ⑨ Finely Chopping Small Quantities (depending on model)

#### Accessories Used

- Mini chopper (K) or Grinder (L)  
Fitting the Accessory
- Press the lid release button (A4) and lift the cover (A1)
- Put the ingredients in the bowl, and lock the lid onto the bowl.
- Place the accessory on the liquidiser drive (A2) (mark "1" aligned with the ● of the motor unit) and lock it into position (mark "2" aligned with the ● of the motor unit).
- If the lid is not locked or is badly positioned the mini chopper or grinder cannot be locked into place and will not work.**

#### Usage and Practical Tips

- Turn the speed selector (A5) to position <<2>> to start chopping, or for greater control over the chopping use the Pulse button (A6)  
You can with the mini chopper
- Chop in seconds: garlic cloves, herbs, parsley, dried fruits, bread, ham,...
- Maximum quantity of dried fruits (hazelnuts, almonds...): 80 g.
- prepare baby foods

This mini chopper is not designed to take hard ingredients such as coffee beans.

You can with the grinder:

- Grind in seconds, pepper, Cayenne pepper, dried apricots...
- Quantity / Maximum time for dried apricots: 90 g / 4 sec.

## Cleaning

- Unplug the appliance.
- To make cleaning easier, rinse the accessories straight after use.
- Wash and dry the accessories (they are all dishwasher safe except the whisk drive (F1))
- If the accessories have become discoloured by foods (carrots, oranges...) rub them gently with a cloth dipped in cooking oil, and then wash as normal.
- Do not place the motor unit (A), nor the whisk drive (F1) in water or near running water. Wipe them with a damp cloth.

## Storage

Your Ovatio food processor has:

- A storage cage for accessories (N), which fits inside the assembly bowl (B). You can store the grating/slicing discs (E2), in the disc holder (E1), the metal blade (D1) as well as the spindle (C).
- a cord storage facility under the motor unit to store the mains lead and adjust its length.