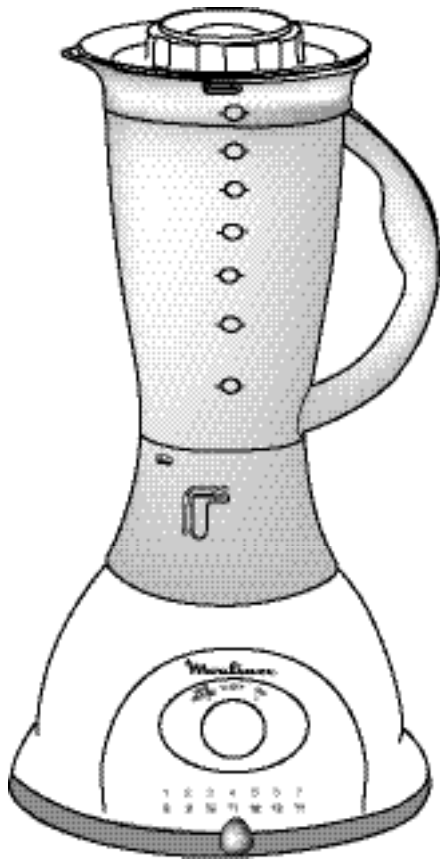
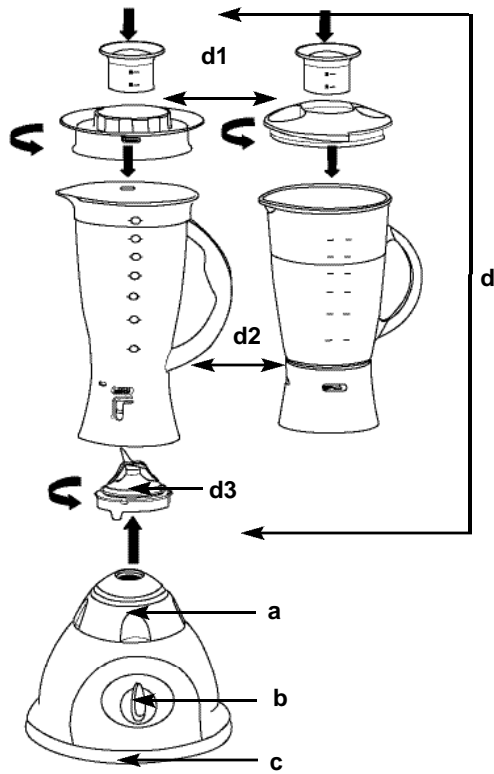
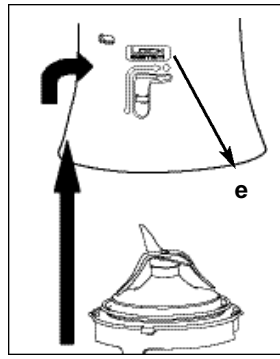


Moulinex

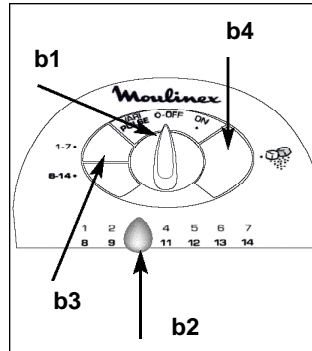
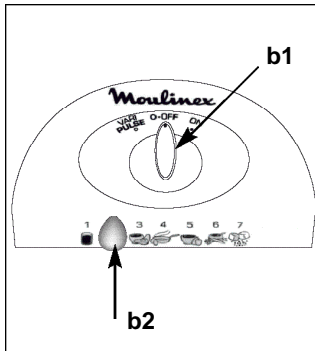
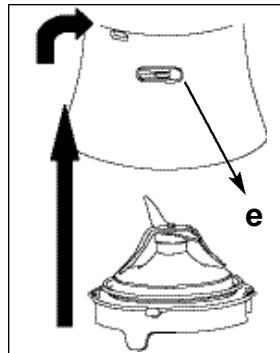




DAA3



DAA7/DAA8



Thank you for having chosen a MOULINEX range appliance to help make cooking easier for you.

Description

- a Motor unit
- b Control panel
 - b1 ON/OFF selector button
(Vari Pulse/0/1/ Models **DAA3/DAA7/DAA8**)
 - b2 Electronic speed selector (1 to 7 model **DAA3/DAA7**, 1 to 7 and 8 to 14 model **DAA8**)
 - b3 Speed selector (1 to 7, 8 to 14 model **DAA8**)
 - b4 Crushed ice function key
- c Cord storage
- d Blender jug
 - d1 Cover with measuring cap
 - d2 jug (glass or plastic according to model)
 - d3 Blade unit and seal
- e Locking pin

Safety instructions

- Carefully read the instructions leaflet before first using your appliance and keep it for future reference.
- MOULINEX may not be held responsible for any incorrect use of the appliance.
- Do not leave the appliance running without surveillance. Young children and handicapped persons should only use the appliance under close supervision by a responsible adult.
- Check that your appliance's power supply rating corresponds to your mains electrical supply.
- Any error in connection will cancel the terms of your warranty.
- This product has been designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- Disconnect your appliance as soon as you have finished using it and whenever you clean it.
- Do not use your appliance if it does not run correctly or if it has been damaged. Where this is the case, contact your MOULINEX approved service centre (see list in the service handbook).
- Any intervention other than normal cleaning by the customer must be performed by a MOULINEX approved service centre.
- Do not put the appliance, the power supply cord or the plug in water or any other liquid.
- Do not let the power supply cord hang in reach of children.
- Do not let the power supply cord come close to or in contact with the hot parts of your appliance, close to a source of heat or a sharp edge.
- Do not use the appliance if the power supply cord or plug are damaged. For safety reasons, have the power supply cord or plug replaced by a MOULINEX approved service centre (see list in the service handbook).
- In the interests of safety, only use MOULINEX accessories and spare parts designed for your appliance.

- Handle blades with great care. They can cause injury.
- Do not bring spatulas or other utensils close to the blender blades as this could damage the appliance.
- Never run the blender jug empty and do not pour boiling liquids into it.
- Always be sure to fit the lid before running the blender.
- Wait for the appliance to come to a complete stop before removing the blender jug.

Before first use

- Clean the blender jug in hot water.
- Rinse and dry carefully.

Important remarks:

Set the selector (**b1**) to the "OFF" position before placing the jug onto the motor unit.

The appliance will only start with the jug positioned correctly on the motor unit.

Using the blender

- Place the motor unit (**a**) on a smooth, clean and dry surface.
- Set the blender jug (**d**) on the motor unit (**a**) (4 possible positions).
- Put all the ingredients into the jug taking care not to go over the maximum content levels of 1.5 litres for thick mixes and 1.25 litres for very runny preparations.
- Place the lid (**d1**) on the jug and lock it in position.

- Connect the appliance.
- To start up your appliance, turn the selector switch (**b1**) to the **ON** position.
- Use the selector switch (**b2**) to set the speed
- Model DAA8 has 14 speeds
- To select speeds 1 to 7, turn the selector switch (**b3**) to position 1/7
- For speeds 8 to 14, turn the to position 8/14.
- To stop the appliance, bring the selector switch (**b1**) back to the "OFF" position.

Practical hints

Low speeds: to start up liquid preparations

High speeds: to make your preparations really smooth

Pulse: Instant accelerations by setting the selector switch (**b1**) successively to the "Pulse" position.

- Use the "Pulse" position to work with harder ingredients and give a final touch to the preparation.

Crushed ice: model DAA8 (b4).

- For a more even mix, first introduce the liquid ingredients and run the blender briefly before introducing solid ingredients.
- For liquid preparations, cover the knife blades to avoid splashing inside the jug and make it easier to smooth the ingredients.

Cleaning

- Disconnect the appliance.
- You can clean your blender jug in the dishwasher (bottom rack). Rinse and dry each part carefully.
- Use a moist dishcloth to clean the motor unit **(a)**. Dry carefully.
- Do not put the motor unit in water or under the tap.

What to do if your appliance does not work correctly ?

Check:

- The electrical connection.
- That the blender jug is correctly positioned.

If your appliance still does not work correctly:

Contact your MOULINEX approved service centre (see list in the service handbook).

If you have any product problems or queries, please contact our Customer Relations team first for expert help and advice as follows:

HELPLINE:0845 602 1454 – UK (calls charged at local rate)
(01) 4751947 – Ireland

Recipes

COCKTAILS AND MILK-SHAKES

"Vitality" cocktail

1 banana, 200 g carrots, 100 g celeriac or melon, 50 g orange juice, juice of 1 lemon, 8 ice cubes.

- Place all the ingredients except the ice cubes in the blender and mix for 40 seconds.
- Add the ice cubes and mix for 20 seconds.

"Sporty" cocktail

Juice of 2 oranges and 1 lemon, 6 tblsp honey, 2 egg yolks, 3 tblsp single cream, 4 ice cubes.

- Place all the ingredients in the blender and mix for 20 seconds.

"Iceberg" cocktail

Juice of 2 oranges and 1 grapefruit, 2 yoghurts, 40 g sugar, 4 ice cubes.

- Place all the ingredients in the blender and mix for 20 seconds.

Coffee milk shake

1/2 litre of cold milk, 6 tsp instant coffee, 6 tsp sugar, 6 ice cubes.

- place all the ingredients in the blender and mix for 25 seconds.

SAUCES

"Humus"

400 g cooked chick peas, juice of 1/2 lime, 4 garlic cloves, 1 sprig parsley, 4 tblsp olive oil, 50 ml water, a few pinches of ground chilli pepper, salt, pepper.

- Place all the ingredients in the blender and mix on pulse for 20 to 30 seconds.

Aubergine "caviar"

2 large aubergines, 1 garlic clove, 1 tblsp wine vinegar, 2 tblsp olive oil, just the flesh (seeds removed) of 2 skinned tomatoes, 1 small onion, 1 tblsp lemon juice.

- Prick the aubergine skins and cut them in two down the middle lengthwise.
- Place the cut pieces on a greased baking tray and bake in the oven for 30 minutes (gas mark 6, 180° C, 356° F)
- After cooking, peel the aubergine halves. Put all the other ingredients in the blender, add the aubergines cut into small cubes and mix on pulse for 20 seconds
- Serve chilled and decorated with mint leaves.

Avocado sauce

To accompany fish and cold crab dishes.

1 ripe avocado, juice of 1/2 lemon, 2 small pots natural yoghurt, 1 large mild onion, 1 tblsp olive oil, salt, pepper.

- Place all the ingredients in the blender

Vinaigrette dressing

Salt, pepper, 3 tblsp vinegar (wine, sherry, cider, etc.), 8 tblsp oil (olive, ground nut, sunflower, corn, etc.).

- Place all the ingredients in the blender and mix for 5 to 10 seconds. You can also add parsley, tarragon, chervil, basil, shallots or garlic to the vinaigrette before mixing.

STARTERS

Salmon mousse

15 g gelatine, 150 ml water, 200 g fresh salmon, juice of 1/2 lemon, 1 small pot of natural yoghurt and the same quantity of fresh cream, 175 g peeled, chopped cucumber.

- Dissolve the gelatine as explained on the packet in 150 ml hot water.
- Put all the ingredients in the blender together with the dissolved gelatine.
- Mix for 30 seconds. Pour the preparation into a greased cake tin or mould and refrigerate until set.

SWEETS

Grape flan

350 g grapes or dried raisins soaked in rum, 1/2 litre milk, 3 eggs, 75 g melted butter, 60 g sugar, 1 tsp vanilla essence, 75 g flour.

- Put all the ingredients except the grapes (or raisins) in the blender and mix for 10 seconds.
- Put the grapes or dried raisins in the bottom of a greased mould and pour the blended mixture over them. Bake in the oven (gas mark 6/7, 180/210° C, 356/410° F) for 45 minutes.

Gingerbread

150 g plain flour, 70 g butter, 70 g sugar, 50 ml milk, 1 tsp ground ginger, 1 tsp ground cinnamon, grated zest of an orange, 1 packet baking powder, 1 pinch pepper.

- Place all the ingredients in the blender and mix on pulse for 20 to 30 seconds.
- Pour the mixture into a cake tin or mould. Bake for 50 minutes (gas mark 6, 180° C, 356° F).
- Serve warm or cold with stewed fruit or marmalade.

Clafoutis with seasonal fruit

Select 300 g of seasonal fruit (e.g. apples, pears, apricots, cherries, plums, grapes), 150 g plain flour, 3 eggs, 1/4 litre milk.

- Pour in all the ingredients except the fruit and blend for 25 seconds. Remove the stones from the fruit, then arrange the flesh in a baking tin or mould and pour the mixture over it. Bake in the oven (setting 6 / 180° C) for 30 minutes.

Pancake mix

3 eggs, 3/4 litre milk, 300 g plain flour, 75 g butter.

- Put all the ingredients in the blender, except for the flour, which should be added gradually through the special opening during mixing. Mix for 2 minutes.

Waffle mix

3 eggs, 1/4 litre milk, 250 g plain flour, 150 g sugar, 1 packet of baker's yeast, 125 g butter.

- Put all the ingredients in the blender, except for the flour, which should be added gradually through the special opening during mixing. Mix for 2 minutes.

SWEETS FOR BABIES

(from 1 year of age)

Apple mousse

2 choice ripe apples, 3 tblsp soft cream cheese, 2 tsp honey.

- Place all the ingredients in the blender and mix for 15 seconds. Serve cold.

Mixed fruit

1 apple, 1 banana, 1/4 litre orange juice, 40 g sugar, juice of 1/2 lemon.

- Place all the ingredients in the blender and mix for 20 seconds. Serve cold.

SOUPS

Vegetable soup

2 medium potatoes (220 g), 2 medium carrots (180 g), 1 turnip (50 g), 1 onion (50 g), 1 leek (white part only), 1 small piece of celery (50 g), 1 sprig parsley, salt, 3/4 litre stock.

- Peel the vegetables, chop roughly and boil till tender. Place all the ingredients in the blender and mix for 15 seconds.

Gaspacho

1/2 cucumber, 1/2 green pepper, 2 tomatoes, 1 small mild onion, 2 garlic cloves, 20 g stale bread, 1 tsp wine vinegar, 2 tbsp olive oil, 1/2 lemon, salt, pepper, Tabasco sauce (optional), 400 ml stock.

- Peel or skin the cucumber, the pepper, onion and garlic. Peel and remove seeds from the tomatoes. Put all the ingredients in the blender and mix for 20 seconds. Serve chilled.

Lentil soup

400 g cooked lentils, 1 potato, a few cabbage leaves (30 g), 1 small carrot, 1 tomato, salt, 3/4 litre stock.

- Boil the vegetables then put them in the blender and mix for 20 seconds.

"Belgian" soup

400 g leeks, 100 g celery, 3/4 litre stock, 1 large handful spinach.

- Chop the leek and celery and cook in the stock until tender. After cooking, add the spinach. Once the spinach has cooked, place the ingredients in the blender and mix for 10 seconds.

Hartelijk dank voor de aanschaf van een huishoudelijk apparaat uit het MOULINEX-assortiment. Dit apparaat is uitsluitend bestemd voor de bereiding van voedsel.

Beschrijving

- a Motorblok
- b Bediening
 - b1** -Aan/uit knop (Vari Pulse/0/1/ Modellen **DAA3/DAA7/DAA8**)
 - b2** Elektronische snelheidsregelaar (1 tot 7 model **DAA3/DAA7**, 1 tot 7 en 8 tot 14 model **DAA8**)
 - b3** Snelheidsregelaar (1 tot 7, 8 tot 14 model **DAA8**)
 - b4** Toets voor fijnhakken van ijsblokken
- c Snoeropberging
- d Mengbeker
 - d1** Deksel met doseerdop
 - d2** Kom (van glas of plastic naar gelang het model)
 - d3** Mesjesblok met afdichting
- e Vergrendeling

Veiligheidsvoorschriften

- Lees deze gebruiksaanwijzing zorgvuldig voordat u het apparaat in gebruik neemt: als het apparaat niet overeenkomstig de gebruiksaanwijzing wordt gebruikt, vervalt de aansprakelijkheid van MOULINEX.