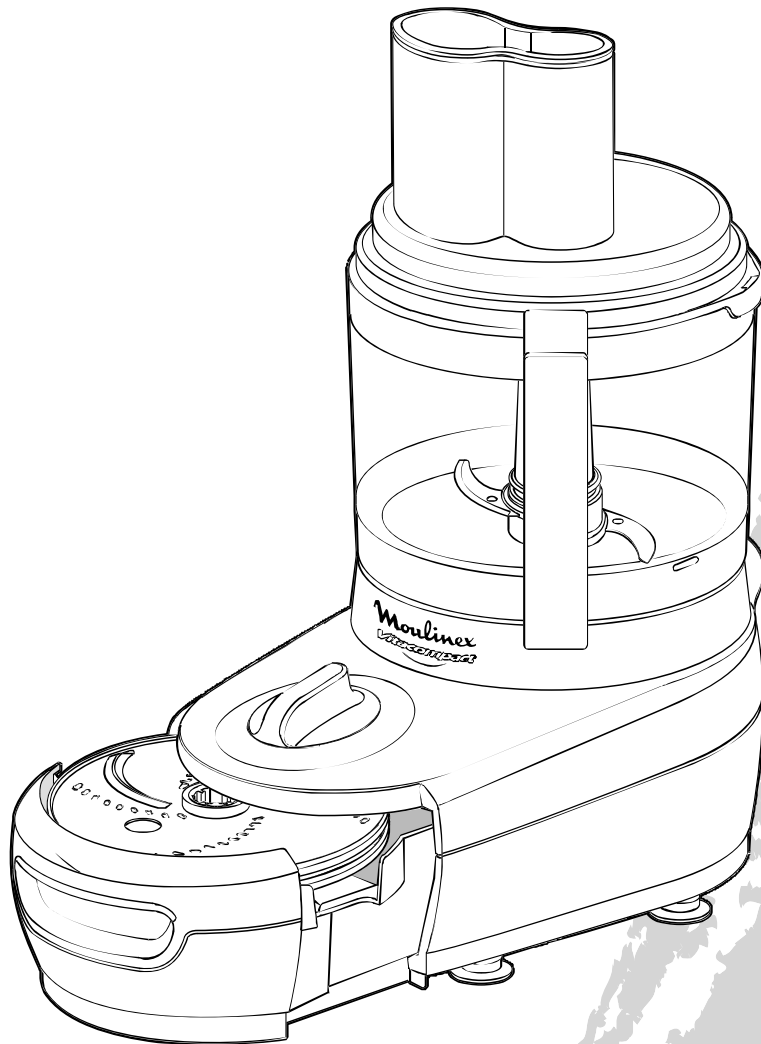
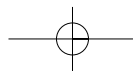
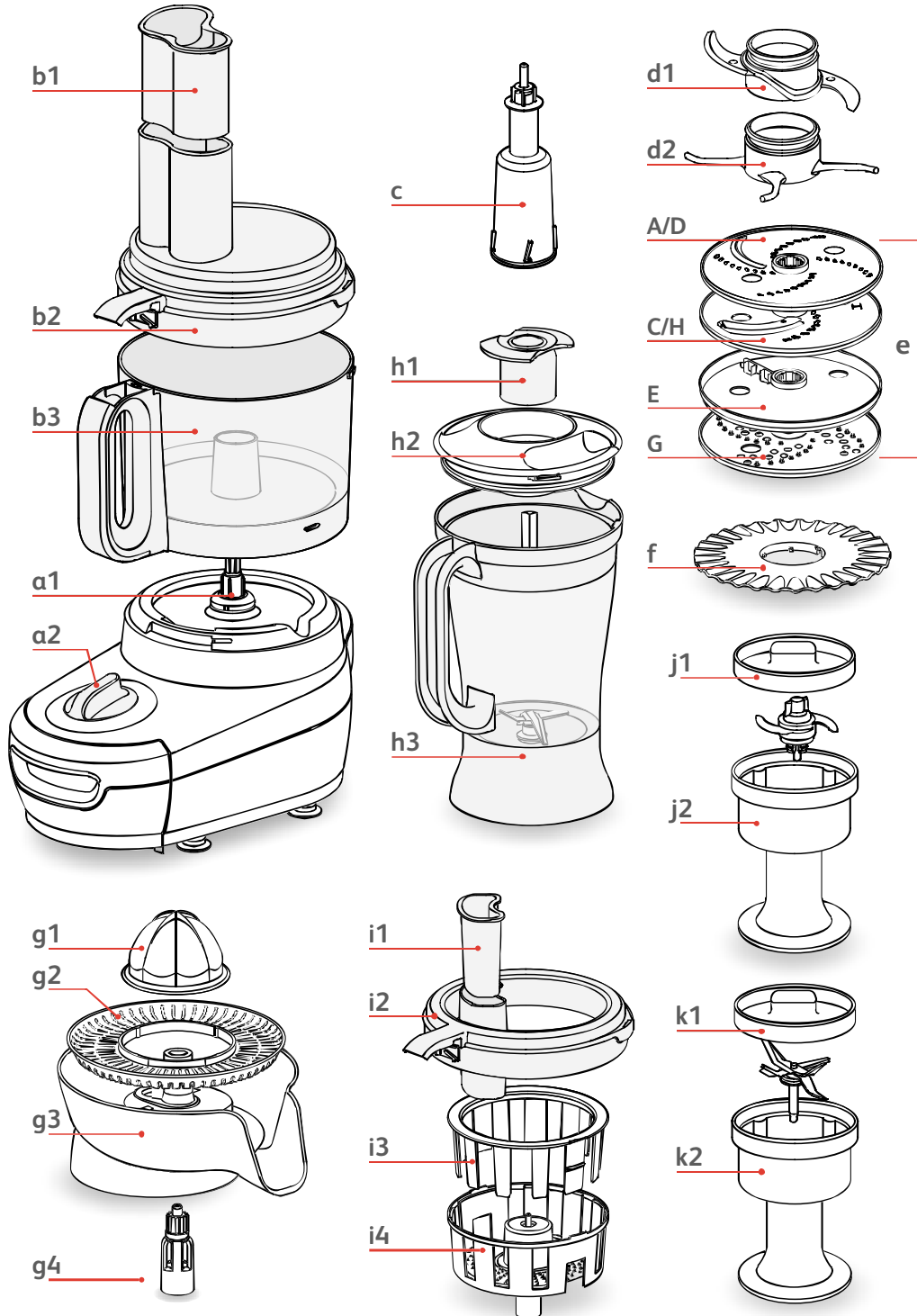
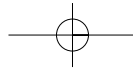
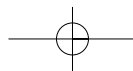
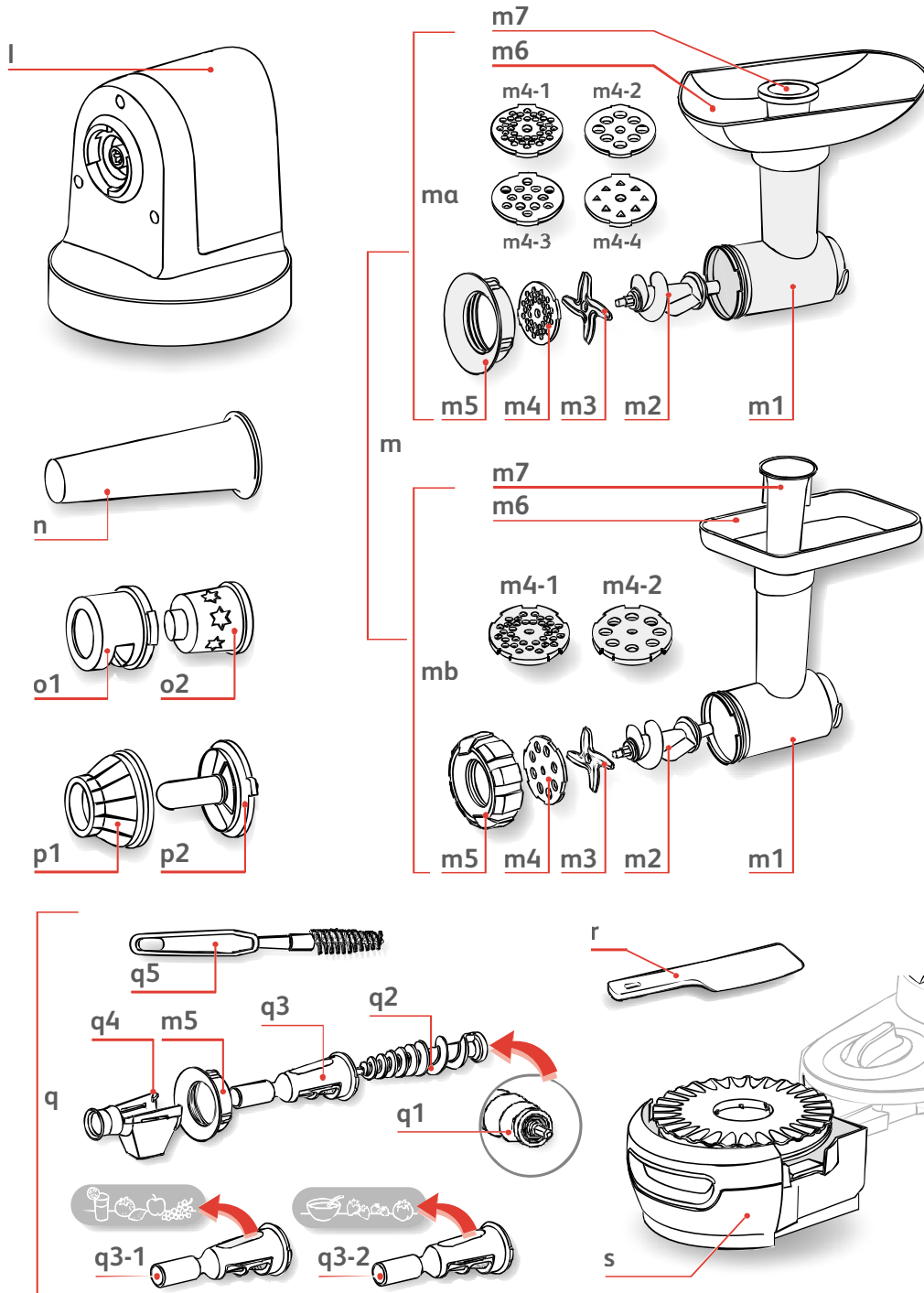
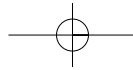


Moulinex







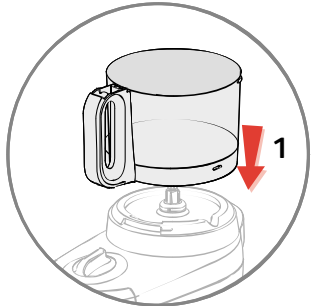
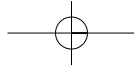


fig.1a

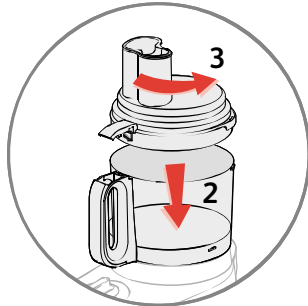


fig.1b

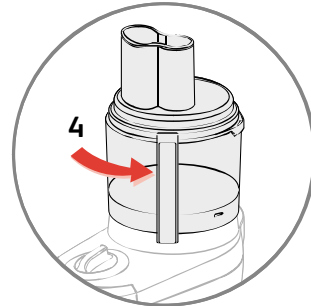


fig.1c

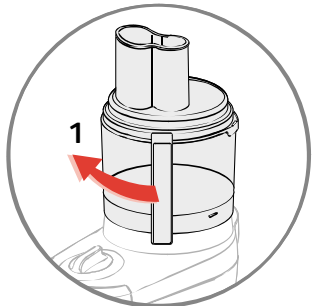


fig.2a

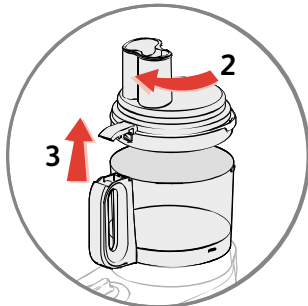


fig.2b

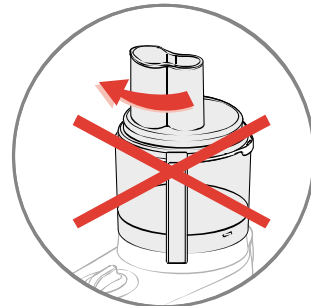


fig.2c

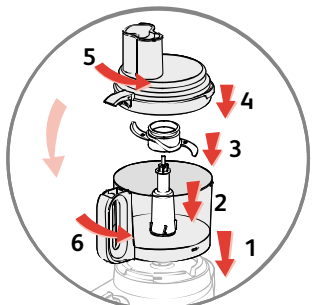


fig.3

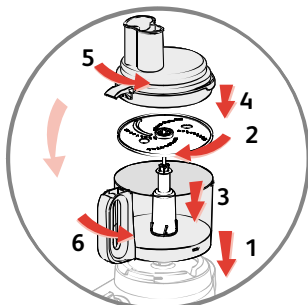


fig.4

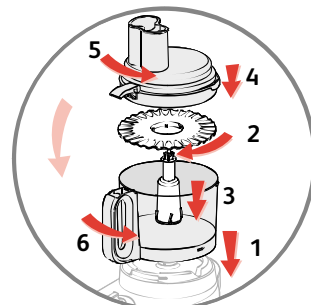


fig.5

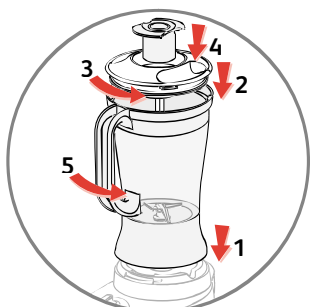


fig.6

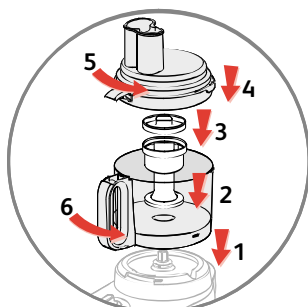


fig.7

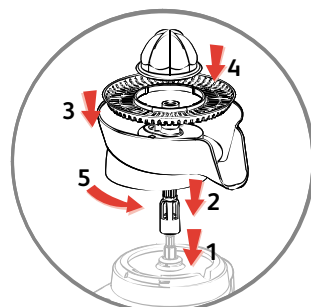
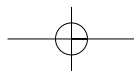


fig.8



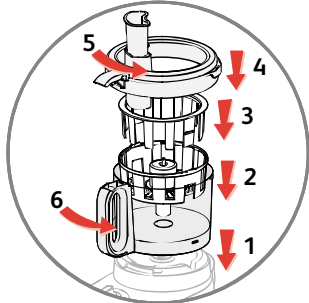


fig.9

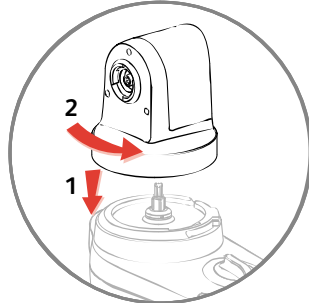


fig.10a



fig.10b

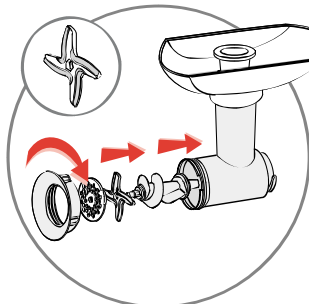


fig.10c

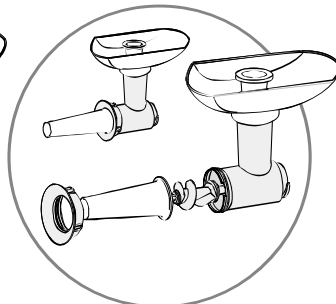


fig.10d

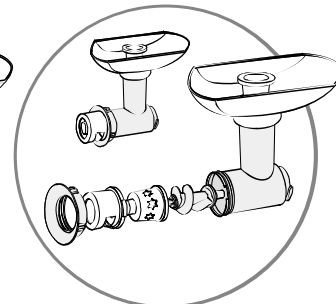


fig.10e

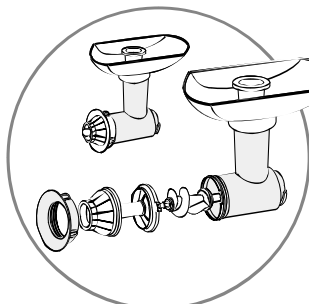


fig.10f

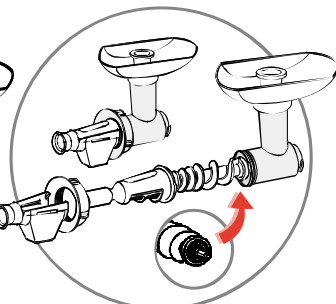


fig.10g

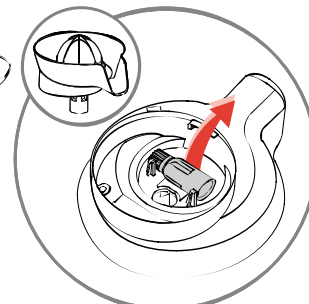


fig.11a

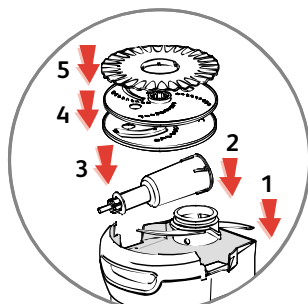


fig.11b

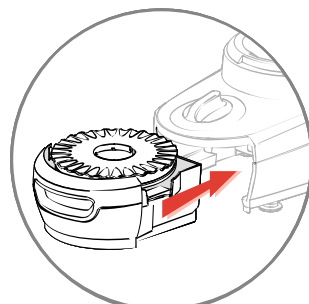
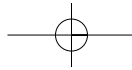


fig.11c

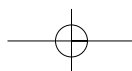
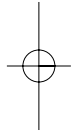
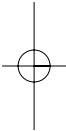


Thank you for choosing a Moulinex product exclusively designed for food preparation.

Safety recommendations

- Read the instructions for use carefully before using your appliance for the first time: Moulinex does not accept responsibility for use that does not comply with the instructions.
- Do not leave the appliance running unsupervised, especially when young children or disabled people are present.
- Check that the power supply voltage corresponds to that shown on the appliance (alternating current).
- Any error in connection will cancel the guarantee. Your appliance is 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.
- Unplug the appliance when you have finished using it (even in case of a power outage) and when you clean it.
- Do not use the appliance if it is not working properly or if it has been damaged. Return your product to the point of purchase.
- All interventions other than cleaning and everyday upkeep by the customer must be performed by an authorised Moulinex service centre (see the list in the service booklet).
- Do not immerse the appliance, power cord or plug in water or any other liquid.
- Do not leave the power cord hanging within reach of children.
- The power cord must never be close to or in contact with the hot parts of your appliance, near a source of heat or over a sharp edge.
- Do not use the appliance if the power cord or plug is damaged. The power cord must be replaced by an authorised Moulinex service centre to avoid all danger (see the list in the service booklet).
- Do not use the appliance if the juicer unit is damaged.
- For your safety, use only Moulinex accessories and spare parts designed for your appliance.
- Always use the pusher to guide food in the feeder tube, never use your fingers, a fork, a spoon, a knife or any other object.
- Handle the metal blade, the blender blade, the mini-chopper, the grinder and the vegetable cutting discs with care: they are extremely sharp. You must remove the metal blade (**d1**) from its drive unit (**c**) before emptying the bowl of its content.
- Never run your appliance empty.
- Always use your blender with the lid on.
- Never touch any moving parts, wait for the appliance to come to a complete stop before removing accessories.
- Do not use the accessories as storage containers (for freezing – cooking – heat sterilisation).
- Do not pull on the storage drawer to move your appliance.

The accessories contained in the model that you have purchased are represented on the label found on the top of the packaging



Description

a Motor unit

- a1** motor unit power outlet
a2 speed selector: position 0-1-2-Pulse (intermittent operation)

b Transparent bowl assembly

- b1** pusher with measuring marks
b2 lid with feeder tube
b3 bowl

c Spindle

ACCESSORIES DEPENDING ON MODEL:

d

- d1** metal blade
d2 plastic kneading blade

e Vegetable cutting disc

- . A/D : fine grating / thin slicing (reversible).
 . C/H : coarse grating / thick slicing (reversible)
 . E : French fries cutting disc
 . G : grating disc for hard foods such as parmesan and coconut

f Emulsifying disc

g Citrus press

- g1** cone
g2 filter
g3 juice collector
g4 citrus press spindle

h Blender

- h1** measuring cap
h2 lid
h3 jug

i Juice extractor

- i1** pusher
i2 lid
i3 filter ring
i4 filter basket

j Mini-chopper

- j1** lid
j2 bowl

k Grinder

- k1** lid
k2 bowl

l Mincer head gear block

m Mincer head

- ma** : metal mincer head
mb : plastic mincer head

m1 body

m2 screw

m3 blade

m4 screens (for mincing meat)

- **m4-1** : small-hole screen
 - **m4-2** : large-hole screen
 - **m4-3** : medium-hole screen
 - **m4-4** : triangular-hole screen (for mincing vegetables)

m5 nut

m6 removable tray

m7 pusher

n Sausage filler tube

o Biscuit maker attachment

o1 support

o2 nozzle

p Kebbe accessory

p1 ring

p2 Kebbe making end

q Juice and coulis accessory

q1 sealing gasket

q2 screw

q3 filter

q3-1 : juice filter

q3-2 : coulis filter

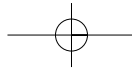
q4 juice guide

q5 brush (bottle type)

r

Spatula

s Storage drawer for accessories



Getting started

- Before using for the first time, wash all accessory parts in hot, soapy water (see “cleaning” paragraph). Rinse and dry.
- Set the motor unit on a clean, stable, dry, flat surface.
- Plug in your appliance.
- Pulse (intermittent operation): turn the button (a2) to the Pulse position and use in short bursts for better control of certain preparations.
- Continuous operation: turn the button (a2) to the 1 or 2 position.
- Stop: turn the button (a2) to the 0 position.

The paragraph numbering corresponds to the numbers in the diagrams.

1. Assembling the bowl and lid

ACCESSORIES USED

- Bowl unit (b).

ASSEMBLING THE ACCESSORIES

- Place the bowl (b3) on the motor unit (a), with the bowl handle positioned slightly to the right of the button.
- Place the lid (b2) on the bowl (b3).
- Lock the lid by pushing it toward the right into the bowl handle.
- Lock the whole assembly by turning it toward the right.
The lid must be locked onto the bowl before locking the assembly onto the motor unit (a).

2. Removing the bowl and lids

- Unlock by turning the assembly toward the left.
- Unlock the lid by pushing toward the left to free it from the bowl handle.
- **Now** you can lift and remove your lid.

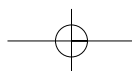
3. Blending/chop/knead (depending on the model)

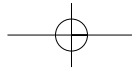
ACCESSORIES USED

- Bowl unit (b).
- Spindle (c).
- Metal blade (d1) for chopping and mixing.
- Metal blade (d1) or plastic kneading blade (d2) for kneading or mixing (depending on the model).

ASSEMBLING THE ACCESSORIES

- Place the bowl (b3) on the motor unit (a) without locking it.
- Slide the metal blade (d1) or plastic kneading blade (d2) onto the spindle (c) and position the assembly on the motor unit outlet (a1).
- Place the ingredients in the bowl.
- Put on the lid (b2) and lock it onto the bowl (b3), then turn the assembly toward the right to the stop.
- To remove the bowl-lid assembly: turn the assembly toward yourself to release it and unlock the lid.





KNEADING / MIXING (depending on the model)

- Use the metal blade (**d1**) or plastic kneading blade (**d2**), depending on the model.
- Turn the speed selector (**a2**) to the 2 position to start.

You can knead up to:

- 1 kg of heavy dough, such as: white bread dough, shortcrust pastry, etc. in 40 seconds.
- 800g of special bread dough such as: rye bread, whole wheat bread, multigrain bread, etc. in 40 seconds.

You can mix up to:

- 1.2 kg of mixture such as: biscuits, sponge cake, choux pastry, etc. in 1 1/2 min to 3 1/2 min.
- You can also mix up to 1 litre of pancake batter, Yorkshire pudding batter, waffle batter, etc. in 1 min to 1 1/2 min.

CHOPPING

- Use the metal blade (**d1**).
- Turn the speed selector (**a2**) to the 2 position to start, or, for better control of the chopping operation, use the pulse position.

You can chop up to 600 g of foods such as:

- . raw or cooked meat (bone and gristle removed, and cut into cubes).
- . raw or cooked fish (skinned and boned).
- . hard products: cheese, dried fruits and nuts, certain vegetables (carrots, celery, etc.).
- . soft products: certain vegetables (onions, spinach, etc.).

BLENDING

- Use the metal blade (**d1**).
- Turn the speed selector (**a2**) to the 2 position to start.
- You can blend up to 1 litre of soup or stewed fruit in 20 seconds. To blend soups to a fine, smooth texture use the blender (**h**) attachment.

4. Grate/slice

ACCESSORIES USED

- Bowl unit (**b**).
- Drive shaft (**c**).
- Disc as desired (**e**) (depending on the model).

ASSEMBLING THE ACCESSORIES

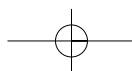
- Place the bowl (**b3**) on the motor unit (**a**) without locking it.
- Lock the selected disc (**e**) onto the drive shaft (**c**) and position the assembly on the motor unit outlet (**a1**).
- Put on the lid (**b2**) and lock it on the bowl (**b3**), then turn the assembly to the right to the stop.
- To remove the bowl-lid assembly: turn the assembly toward yourself to release it and unlock the lid.

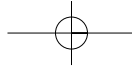
USAGE AND PRACTICAL TIPS

- Cut food into pieces to fit the height and width of the feed tube (**b2**).
- Insert the food through the feed tube (**b2**) in the lid and guide it with the pusher (**b1**).
- Turn the speed selector (**a2**) to the 1 position to slice or to the 2 position to grate.

You can use the discs (depending on the model) for:

- . coarse grating (**C**) / fine grating (**A**): kohlrabi, potatoes, carrots, cheese, etc.
- . thick slicing (**H**) / thin slicing (**D**): potatoes, onions, cucumbers, beetroot, apples, carrots, cabbage, etc.
- . French fries cutting disc (**E**): for thin chips, etc.
- . grating disc for hard foods (**G**): for parmesan, coconut, etc





5. Emulsify/beat/whip/whisk

ACCESSORIES USED

- Bowl unit (b).
- Drive shaft (c).
- Emulsifying disc (f).


ASSEMBLING THE ACCESSORIES

- Place the bowl (b3) on the motor unit (a) without locking it.
- Slide and lock the emulsifying disc (f) onto the drive shaft (c) and position the assembly on the motor unit outlet (a1).
- Place the ingredients in the bowl.
- Put on the lid (b2) and lock it on the bowl (b3), then turn the assembly to the right to the stop.
- To remove the bowl-lid assembly: turn the assembly toward yourself to release it and unlock the lid.

USAGE AND PRACTICAL TIPS

- Turn the speed selector (a2) to the 2 position to start.
- Never use this accessory to knead heavy dough, to mix cake mixtures or batter.

You can prepare: mayonnaise, aioli, light sauces, whisk egg whites (1 to 6 egg whites), whip cream and Chantilly cream (up to 250 ml).

 make sure you install the emulsifying disc the right way up: see diagram 5.

6. Homogenise/blend/mix very finely (depending on the model)

ACCESSORIES USED

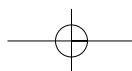
- Blender assembly (h).

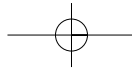
ASSEMBLING THE ACCESSORIES

- Place the ingredients in the blender (h3) without exceeding the maximum level indicated on the jug.
- Put on the lid (h2) with the measuring cap (h1) and lock it on the jug.
- Position the assembled jug (h) on the motor unit outlet (a2), turn to the locking position.
- After use, wait until the food processor has come to a stop, then unlock the blender to release it.

USAGE AND PRACTICAL TIPS

- Turn the speed selector (a2) to the 1 or 2 position to start.
- You can use the Pulse position for better blending control.
- Never fill the blender with boiling liquid. Only use liquids or foods at simmering temperature or below.
- Never use the blender to grind dry products (hazelnuts, almonds, peanuts, etc.).
- Always use your blender with its lid on.
- Always pour liquid ingredients into the jug first before adding solid ingredients, without exceeding the maximum level indicated:
 - 1.25 l for thick mixtures.
 - 1 l for liquid mixtures.
- To add ingredients while mixing, remove the measuring cap (h1) from the lid and pour the ingredients through the filling hole without exceeding the filling level indicated on the bowl.
Maximum running time: 3 min.
- Once the food processor has come to a stop, unlock the blender to release it.



**Recommendations:**

- If ingredients stick to the sides of the jug when mixing, stop the appliance and unplug it. Remove the blender assembly from the body of the appliance. Using a spatula, push the food down onto the blade. Never put your hands or fingers in the bowl or near the blade.

You can:

- prepare finely blended soups, veloutés, sauces, , stewed fruit, milkshakes and cocktails.
- blend batters (pancake, fritters, clafoutis and custard flans).

7. Very finely chop small quantities (depending on the model)

ACCESSORIES USED

- Bowl unit (**b**).
- Mini-chopper (**j**) or grinder (**k**) assembly.

ASSEMBLING THE ACCESSORIES

- Place the bowl (**b3**) on the motor unit (**a**) without locking it.
- Slide the bowl (**j2**) or (**k2**) onto the motor unit outlet (**a1**).
- Place the ingredients in the bowl (**j2**) or (**k2**).
- Put the lid (**j1**) or (**k1**) on the bowl (**j2**) or (**k2**).
- Put on the lid (**b2**) and lock it on the bowl (**b3**), then turn the assembly to the right to the stop.
- To remove the bowl-lid assembly: turn the assembly toward yourself to release it, unlock the lid, then remove the mini-chopper or grinder.

USAGE AND PRACTICAL TIPS

- Turn the speed selector (**a2**) to the 2 position to start.
- You can use the Pulse position for better blending control.

You can use the mini-chopper (j) to:

. Chop or grind, in just a few seconds: cloves of garlic, herbs, parsley, dried fruits and nuts, bread, dry bread for breadcrumbs, ham, etc.

. Prepare purées for babyfoods.

Quantity of purée for babyfood: 80g.

Maximum quantity of garlic, onions or ham: 50g.

Maximum quantity of dried fruits or nuts: hazelnuts, almonds: 50g.

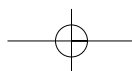
Maximum quantity/time: dried apricots: 100g / 5 seconds.

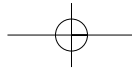
This Mini-chopper is not designed for hard products such as coffee beans and hard spices.

You can use the grinder (k) to:

. Grind or chop, in just a few seconds: dried apricots, dried figs, pitted prunes:

Maximum quantity/time: 60g / 4 seconds.





8. Squeezing citrus fruit (depending on the model)

ACCESSORIES USED

Citrus press unit (g).

ASSEMBLING THE ACCESSORIES

- Slide the drive unit (g4) onto the motor unit outlet (a1).
- Place the juice receptacle (g3) on the motor unit (a).
- Lower the filter (g2) around the receptacle.
- Put the cone (g1) on the receptacle chimney (g3), then turn the assembly to the right to the stop.
- To remove the citrus press unit: turn the assembly toward yourself to release it.

START-UP AND ADVICE

- Place any sort of recipient under the juice collector (g3) to collect the pressed juice.
- Cut the fruit in half and position on the cone (g1).
- Turn the speed selector (a2) to the 1 position to start.
- You can squeeze up to 500ml of citrus fruit without emptying the filter ring (g2).

9. Extract fruit and vegetable juice (depending on the model)

ACCESSORIES USED

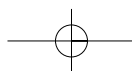
- Bowl (b3).
- Juicer unit (i).

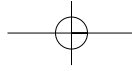
ASSEMBLING THE ACCESSORIES

- Place the bowl (b3) on the motor unit (a) without locking it.
- Assemble the filter basket (i4) with its filter ring (i3): lower it into the filter basket to clip it on so that the assembly holds together.
- Slide the assembled filter basket (i3+i4) onto the motor unit outlet (a1).
- Put on the lid (i2) and lock it on the bowl (b3), then turn the assembly to the right to the stop.
- To remove the bowl-lid assembly: turn the assembly toward yourself to release it and unlock the lid.
- To remove the filter basket assembly (i3+i4), press on the 2 clips of the filter ring (i3) to release the filter basket (i4).

USAGE AND PRACTICAL TIPS

- Remove hard stones, thick peel (such as melon and kiwi) and hard cores from fruit before processing.
- Turn the speed selector (a2) to the 2 position to start.
- Insert the food cut into pieces through the feed tube and push down slowly with the pusher (i1).
- Empty the waste in the filter basket frequently (i3+i4).
- Do not juice more than 250 g of ingredients (apples, carrots, etc.) at a time





10. Mince/shape/extract (depending on the model)

METAL MINCER HEAD OR PLASTIC HEAD

ACCESSORIES USED- gear block assembly (l) and mincer head (m).

BEFORE USING FOR THE FIRST TIME

Wash the mincer head with hot, water and washing up liquid, then carefully dry it immediately.

ASSEMBLING THE ACCESSORIES

10a : Installing the gear block assembly on the food processor

- Place the mincer head gear block (l) on the motor unit (a), then turn toward the right to the stop.

10b : : Installing the accessories assembled on the gear block assembly

- Unplug the food processor. Position the assembled accessories (m), (n), (o), (p), (q) (see instructions below on how to assemble) toward the gear block (l) with the feed tube tilted toward the right.
- Push the assembled accessory all the way onto the motor block.
- Turn the feed tube to the vertical position until it locks.
- Place the removable tray (m6) on the feed tube.
- Plug the appliance in.

10c : Assembling the mincer head (ma) or (mb)

- Take the body (m1) by the feed tube with the widest opening turned upward.
- Insert the screw (m2) (long axis first) into the body (m1).
- Fit the blade (m3) onto the short axis, the cutting sides facing outward.
- Place the desired screen (m4) on the blade (m3) aligning the locking pins and the notches.
- Screw the nut (m5) clockwise onto the body (m1), all the way but without locking it.
- Check the assembly. The axis should not leave any play or rotate around itself.
If this happens, dismantle and repeat the previous instructions.
- Place the assembled head on the gear block assembly (l).

USAGE AND PRACTICAL TIPS

- Prepare the entire quantity of food to be minced. Remove bones, cartilage and gristle.
- Cut the meat or vegetables into pieces (approximately 2 x 2 cm).
- Put them on the tray (m6).
- Place a container under the mincer head.
- Turn the speed selector (a2) to the 2 position to start.
- Insert the meat through the feed tube, piece by piece, using the pusher (m7).
- Never push with your fingers or any other utensil.
- Do not run your appliance for more than 15 minutes when mincing meat.
- Before mincing, make sure that your meat is thoroughly thawed.

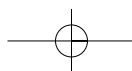
CLEANING THE MINCER HEAD

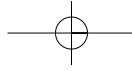
- Before cleaning, always unplug your appliance.
- Unlock the mincer head (ma) or (mb), tilting it toward the right to remove the gear block assembly (l).
- To remove the mincer head, take the tray (m6) off the feed tube, unscrew the nut (m5), remove the screen (m4), the blade (m3) and the screw (m2).
- Handle the cutting implements with care as they are sharp.
- Wash all the parts in hot water and washing up liquid;; rinse and dry them thoroughly.
- The screen (m4) and the blade (m3) must be kept oiled. Coat them with cooking oil or they may show signs of rust.
- Never let any moisture get into the gear block assembly. Wipe it clean with a slightly damp cloth.
- If you have a metal head, do not put the mincer head in the dishwasher, i.e. the body (m1), screw (m2), blade (m3), screens (m4) and nut (m5).

**A clever trick:
when finished,
you can run a few
small pieces of
bread to push
out the remain-
ing mince to
make cleaning
easier.**



**If you
have a
plastic head, do
not put the screw
(m2), blade (m3)
and screens (m4)
in the
dishwasher.**





10d : : Sausage filler tube (depending on the model)

This accessory fits on the metal mincer head (**ma**), enabling you to make sausages.

ACCESSORIES USED

- Sausage filler tube (**n**), gear block assembly (**l**) and metal mincer head (**ma**).

ASSEMBLING THE ACCESSORIES

- Insert the screw (**m2**) into the body (**m1**) of the metal mincer head.
- Fit the filler tube (**n**) and then the nut (**m5**) which must be well tightened.
- Fit the assembled head on the gear unit (**l**).

Note: this accessory is used without screens or blades.

USAGE AND PRACTICAL TIPS

- This accessory is used once you have minced your meat and seasoned your mince to taste.
- After soaking the sausage skins in tepid water to make it supple, thread it onto the filler tube (**n**) leaving about 5 cm hanging over the end.
- Fill the feed tube on the (**m1**) of the mincer head with mince.
- Turn the speed selector (**a2**) to the 2 position to start.
- Press down with the pusher until the meat shows at the end of the filler tube.
- Stop the appliance.
- Tie a knot in the 5 cm of overhanging sausage skin. Push the knot up against the end of the filler tube to avoid any air being trapped in the sausage skin.
- Start the appliance again and keep up the supply of sausage meat. The sausage skin will fill with meat. To avoid overstretching the sausage skin, do not make your sausages too fat.
- This job is more easily done by two people, one to feed the meat and the other to hold the sausage skin as it is filled.
- When all the sausage meat has been used, stop the appliance, pull the remaining sausage skin off the filler tube and tie a knot.
- Give your sausages the desired length by pinching and twisting the skin at the desired intervals.
- Try to avoid trapping air during the filling operation so the sausages keep a good shape after cooking.

Obtaining Sausage casings (information for UK only)

If your local butcher is unable to sell you sausage casings, we suggest contacting the following suppliers:

Ascott Smallholding Supplies Ltd
Dudleston Heath,
ELLESMERE,
Shropshire SY12 9LJ
United Kingdom
Tel: 0845 130 6285
Fax: 0870 774 0140
www.ascott-shop.co.uk

Scobie & Junor (Estd. 1919) Ltd,
10 Carron Place,
East Kilbride,
Scotland, G75 0QB
Tel: 01355 237041 Fax: 01355
263585
Email: info@scobiesdirect.com
www.scobiesdirect.com

www.sausagemaking.org
An internet site selling sausage
casings online to the UK.

For the UK only: After mincing meat or sausage making, to avoid any cross contamination from raw ingredients we advise cleaning all parts with a sterilising solution such as Milton.

10e : Biscuit maker attachment (depending on the model)

This accessory fits onto the metal mincer head (**ma**), enabling you to shape small biscuits.

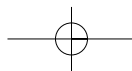
ACCESSORIES USED

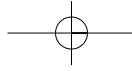
- Biscuit maker attachment (**o**), gear block assembly (**l**) and metal mincer head (**ma**).

ASSEMBLING THE ACCESSORIES

- Insert the screw (**m2**) into the body (**m1**) of the metal mincer head (**ma**).
- Fit the nozzle (**o2**) into the support (**o1**).
- Align the two locking pins on the support (**o1**) with the two notches on the metal mincer head (**m1**).
- Screw the nut (**m5**) tightly onto the body (**m1**) without blocking it.
- Fit the assembled head on the gear block assembly (**l**).

Note: this accessory is used without screens or blades.





USAGE AND PRACTICAL TIPS

- Prepare the biscuit dough (you will obtain the best results with slightly soft dough).
- Choose the shape by aligning the arrow and the desired shape.
- Turn the speed selector (**a2**) to the 2 position to start.
- Keep feeding dough through until you have obtained the desired number of biscuits.

10f : Kebbe accessory (depending on the model)

This accessory fits on the metal mincer head (**ma**), enabling you to make small meatballs, kebbe balls a type of Lebanese meat ball. The outside is usually a bulgur wheat mixture on its own or minced bulgur wheat and meat together. The inside is often filled with vegetables or minced meat. The cooked bulgur wheat paste is squeezed out into a hollow tube shape using the Kebbe accessory and cut into lengths about 8 cm (3"). One end of the tube is squeezed tightly to seal it, some minced meat or vegetable filling placed inside each tube and sealed, the balls are then fried in hot oil.

Comment: this accessory is used without screens or blades.

ACCESSORIES USED

- Kebbe accessory (**p**), gear block assembly (**l**) and metal mincer head (**ma**).

ASSEMBLING THE ACCESSORIES

- Insert the screw (**m2**) into the body (**m1**) of the metal mincer head (**ma**).
 - Fit the kebbe making end (**p2**) on the head, aligning the two lock pins with the two notches on the metal mincer head.
 - Fit the ring (**p1**) on the kebbe making end (**p2**), followed by the nut (**m5**) and tighten well.
 - Fit the assembled head on the gear block assembly (**l**).
 - Turn the speed selector (**a2**) to the 2 position to start.
- For easier use, if the food gets stuck in the mincer head (**m**), first unlock the motor block assembly (**l**) then, but not from the motor unit (**a**), and remove the mincer head (**m**).

Comment: this accessory is used without screens or blades.

10g : Juice and coulis accessory (depending on the model)

This accessory fits on the metal mincer head (**ma**), enabling you to make juice from apples, pears, oranges etc., as well as coulis of red berries (such as strawberries, raspberries), tomatoes, etc.

ACCESSORIES USED

- Juice and coulis accessory (**q**), gear block assembly (**l**) and metal mincer head (**ma**).

ASSEMBLING THE ACCESSORIES

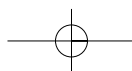
- Insert the screw (**q2**) equipped with its sealing gasket (**q1**) into the body (**m1**) of the metal mincer head (**ma**).
- Install the desired filter (**q3**) for your preparation:
 - q3-1**: small-hole filter for juices.
 - q3-2**: mixed-hole filter for coulis.
- Slide the nut (**m5**) along the filter and screw it into the mincer head (**m1**). Position the juice guide (**q4**) under the installed filter (**q3**).
- Place the assembled head on the gear block assembly (**l**).
- Turn the speed selector (**a2**) to the 2 position to start.

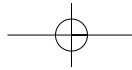
USAGE AND PRACTICAL TIPS

- Juice: use the filter (**q3-1**) with a single filtration hole diameter.
- Coulis: use the filter (**q3-2**) with 2 filtration hole diameters for better extraction.
- Place a container under the juice guide (**q4**) to collect the juice and another at the end of the filter (**q3**) to collect waste.

CLEANING

The filters (**q3**) can be cleaned easily with the brush provided (**q5**).





11. Storing the accessories

11a : storing the citrus press: the drive unit (**g4**) of the citrus press (**g**) can be stored in the container (**g3**) to avoid misplacing or losing it.

11b : **Your food processor is equipped with:** a storage drawer (**r**) which can hold the metal blade (**d1**), the drive shaft (**c**), 2 vegetable cutting discs (**e**) as well as the emulsifying unit (**f**). Place them in the order and position shown in diagram **11b**.

11c : After having put back the accessories, slide the drawer back in place in the motor unit.

12. Cleaning

- Unplug the appliance.
- For easier cleaning, rinse the accessories immediately after use.
- Wash and wipe dry the accessories: they can go in the dishwasher, except for the mincer head (**ma**) or (**mb**). For cleaning the mincer head, see paragraph **10c**.
- Pour hot water containing a few drops of washing up liquid into the blender (**h3**). Close the lid (**h2**) with its measuring cap (**h1**) fitted. Give a few pulses. Unplug the appliance. Rinse the jug.
- Never immerse the motor unit (**a**) or the motor block assembly (**l**) in water, nor run water over them. Wipe them clean with a damp sponge.
- The blades on the accessories are very sharp. Handle them with care.

A clever trick: If your accessories become stained by food (carrots, oranges, etc.), rub them with a cloth dipped in some cooking oil, then clean as usual.

13. Storage

Your Vitacompact food processor has:

- a cable tidy incorporated in the motor unit: stow the supply cord and adjust it to the required length by pushing it into or pulling it out of the base.

Do not store your food processor in a damp environment.

14. What if my appliance doesn't work?

If your appliance does not work, check:

- that it is plugged in correctly.
- that each accessory is locked correctly into place.

Your appliance still won't work?

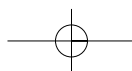
Please return to your point of purchase.
or consult our website – www.Moulinex.co.uk

15. Disposing of packaging materials and the appliance



The packaging is made exclusively of materials that are harmless for the environment and which can be disposed of in compliance with the applicable provisions for recycling.

If you plan to scrap your appliance, contact the appropriate services in your community for information.



16. Electronic or electrical products at the end of their useable lifetime



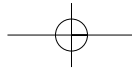
Environment protection first !

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➔ Leave it at a local civic waste collection point.

17. Accessories

You can personalise your appliance with the following accessories, available from your usual dealer or from an authorised Moulinex service centre:

Stainless steel French fries cutting disc	(disc E)	Mincer unit
Stainless steel grater for coconut, parmesan, etc.	(disc G)	- Blade
Stainless steel disc for grating / thick slicing	(disc C/H)	- Screens
Stainless steel disc for grating / thin slicing	(disc A/D)	- Sausage filler tube
Grinder		- Biscuit maker attachment
Mini-chopper		- Kebbe accessory
Blender		- Juice and coulis accessory
Transparent bowl		
Metal blade		Spatula
Plastic kneading blade		
Citrus press		
Juicer		



18. Basic recipes

White bread dough

500g white bread making flour – 300ml warm water – 2 packets dried yeast – 10g or 1 tsp salt

Put the flour, salt and baker's yeast in the bowl of the food processor fitted with the metal blade.

Run at speed 2, and a few seconds later start pouring in the warm water through the feed tube in the lid. When the dough forms a ball (approximately 40 seconds), stop the food processor. Leave the dough to rise in a warm place until it doubles in volume. Then, work the dough to shape it into a ball and place it on your greased, floured baking sheet. Leave it to rise again. Preheat your oven at Th.8/240°C (UK gas mark 9). Once the dough has doubled in volume, put it in the oven and lower the temperature to Th.6/180° (UK gas mark 4). Bake for about 30 min. Put a bowl of water in the oven while baking to help the crust to form.

Method using UK dried yeast.

Use strong bread flour. Substitute the baker's yeast with 2 teaspoons of Easy Bake or Fast Action dried yeast and add to the bowl with the flour, before adding the warm water. After processing, just shape the dough into a ball and then leave to rise for about 1 hour in a warm place until doubled in size. Shape and cook as directed above.

Pizza dough

150g white bread making flour – 90ml warm water – 2 tablespoons olive oil – 1/2 packet dried yeast – salt

Put the flour, salt and baker's yeast in the bowl of the food processor fitted with the metal blade.

Run at speed 2, and a few seconds later start pouring in the warm water and olive oil through the feed tube in the lid. When the dough forms a ball (15 to 20 seconds), stop the food processor. Leave the dough to rise in a warm place until it doubles in volume. Preheat your oven at Th.8/240°C (UK gas mark 9). Roll out the dough to a 28cm circle and add the toppings of your choice: tomato pizza sauce and onions, mushrooms, ham, mozzarella, etc. Add a few anchovies and black olives to your pizza, sprinkle on a bit of oregano and grated gruyere cheese, then drizzle a few drops of olive oil all around. Place the prepared pizza on your greased, floured baking sheet. Bake for 15 to 20 min, keeping an eye on it as it bakes.

Method using UK dried yeast.

Use strong bread flour. Substitute the baker's yeast with 1/2 teaspoon of Easy Bake or Fast Action dried yeast and add to the bowl with the flour, before adding the warm water. After processing, just shape the dough into a loaf and then leave to rise for about 1 hour in a warm place until doubled in size. Cook as directed above.

Shortcrust pastry

200g flour or plain flour – 100 g softened butter – 50ml cold water – a pinch of salt

Put the flour, salt and butter in the bowl of the food processor fitted with the metal blade.

Run at speed 2 for a few seconds, then pour the water in through the feed tube in the lid. Let it run until the dough forms a ball (after about 20 seconds). Leave the dough to chill in a cool place for at least 1 hour before rolling it out. Use to make pies, flans, fruit tarts and jam tarts.

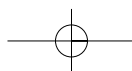
For a less rich, more crumbly pastry you can substitute the butter with 100 g block margarine or 50 g block margarine and 50 g lard. Use the margarine and lard straight from the fridge cut into 2 cm pieces and process on speed 2 until the mixture resembles fine breadcrumbs, then add the water as directed above.

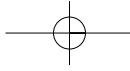
Crepe or Pancake batter (in the bowl with the metal blade or in the blender)

250g flour or plain flour – 625ml milk – 3 eggs – 30g caster sugar – 100 ml sunflower oil – 1 tablespoon orange blossom water or other flavouring (optional)

With the bowl: Put all the ingredients: flour, milk, eggs, sugar and flavouring, in the bowl of the food processor fitted with the metal blade. Run at speed 1 for 20 seconds, then switch to speed 2 for 1 min.

With the blender: Place all the ingredients except the flour in the blender. Run at speed 2 and, after a few seconds, remove the cap and gradually spoon the flour through the central opening in the lid of the blender. Mix for 1 1/2 min.





Pound cake

200g flour or plain flour – 200g softened butter – 200g caster sugar — 4 whole eggs – 1 packet or 3 teaspoons baking powder

Put all the ingredients: flour, baking powder, sugar, eggs and butter, in the bowl of the food processor fitted with the metal blade. Run at speed 2 for 2 1/2 min. Preheat the oven at Th.6/180°C (UK gas mark 4). Pour the mixture into a greased and lined 20 cm cake tin and bake for about 45 min to 1 hour or until firm to the touch.

Chantilly Cream

250ml very cold fresh double cream, 40g icing sugar

The processor bowl must be very cold, put it in the refrigerator for a few minutes.

Put the fresh cream and icing sugar in the bowl fitted with the emulsifying disc. Set at speed 2 and run for about 1 min. Be careful not to keep it running for too long, otherwise the cream could curdle.

Mayonnaise

200ml olive or sunflower oil (or a mixture of both) – 1 egg yolk – 1 heaped teaspoon Dijon mustard – 1 teaspoon white wine vinegar – salt – pepper

All the ingredients must be at room temperature.

Put the egg yolk, mustard, vinegar, salt and pepper in the bowl fitted with the emulsifying unit.

Run at speed 2, after a few seconds (2 to 3 seconds), slowly pour the oil in a very slow stream through the feed tube in the lid. When the mayonnaise starts to thicken ,you can add the rest of the oil a little faster. You can flavour your mayonnaise with finely chopped herbs, ketchup or curry. For lighter mayonnaise, you can fold in one or two beaten egg whites.

