

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

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 Blades

- D1 Metal blade
- D2 Plastic kneading blade

E Grating/Slicing discs

- E1 Disc holder
- E2 4 discs:
 - . coarse grating (C) / coarse slicing (H)
 - . fine grating (A) / fine slicing (D)

F Whisk

- F1 Whisk drive
- F2 Whisk

G Emulsifying disc

H Citrus press

- H1 Cone
- H2 Filter basket
- H3 Drive

I Liquidiser

- I1 Measuring cup
- I2 lid
- I3 bowl
- I4 locking lid slot

J Juice extractor

- J1 pusher
- J2 lid
- J3 lid seal
- J4 filter band
- J5 filter holder

K Mini chopper

- K1 lid
- K2 bowl

L Grinder

- L1 lid
- L2 bowl

M Spatula

N Storage cage for accessories

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.**
 - **Do not leave the appliance within reach of children without supervision. The use of this appliance by young children or by disabled persons must always be supervised.**
 - Check that the voltage rating of your appliance corresponds to that of your household electrical wiring system.
- This appliance complies with the requirements of the EEC Directive (89/336/EEC).
- Any connection error will render the guarantee null and void.**
- Your appliance is intended solely for domestic use and within the home.
 - Unplug your appliance as soon as you have finished using it and when you are cleaning it.
 - Never use your appliance if it is not working correctly or if it has been damaged. If this happens, contact an approved Moulinex service centre (see list in service booklet).
 - Any intervention other than cleaning and normal maintenance by the customer must be carried out by an approved Moulinex approved service centre (see list in service booklet).
 - Do not place the appliance, the power cord or the plug under running water or in any other liquid.
 - Do not allow the power cord to hang down within reach of children.
 - The power cord must never be close to a heat source or resting on sharp edges.
 - If the power cord or the plug are damaged, do not use the appliance. To avoid any risk, these must be replaced by an approved Moulinex service centre (see list in service booklet).
 - Do not use the appliance if the filter holder on the juice extractor is damaged.
 - 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**, nor 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.
- Do not place any utensil which contains metal in a microwave oven.
- **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 spindle (C) before emptying the bowl of its content.**
- Never touch the parts when they are moving.
- Do not run your appliance empty.

Using your appliance

- Before using for the first time, wash all accessory parts in warm, soapy water. Rinse and dry.
- Place the motor unit on a flat, clean and dry surface.
- 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».
- **Stop:** turn the speed selector (A5) to position «0».
- 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 and 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 ingredients in 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 or 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 30 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 1.2 kg of pastry/dough (biscuit, shortcrust, and bread) in approximately 40 sec.

- . mixing up to 1 litre of pancake, waffle batter, etc. in 1 min to 1 min 30.
- . mixing up to 1.5 kg of light cake mixture (biscuit, sponge) in 1 min 30 to 3 min 30.

④ SLICING/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 and 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) on to the spindle (C).
- 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 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 and 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

ACCESSORY USED

- Liquidiser bowl (I)

FITTING THE ACCESSORY

- 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 the blending, use the Pulse button (A6).
- 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 FRUITS (depending on model)

ACCESSORIES USED

- Bowl (B3) and citrus press (H)

FITTING THE ACCESSORIES

- Check that the liquidiser drive cover is locked (A1).
- Place the bowl (B3) 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 using the handle.
- Place the spindle **(C)** on to the bowl drive.
- Slide the filter holder 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 250 g of ingredients at a time.

⑨ FINELY CHOPPING SMALL QUANTITIES (depending on model)

ACCESSORY 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: 100 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 for the whisk drive **(F1)**).
- Pour some hot water containing a few drops of liquid soap into the mixer bowl. Close the lid. Operate in short bursts by pressing the pulse key several times. Unplug the appliance. Rinse the bowl under running water and leave to dry.
- The bowl drive **(B3a)** is equipped with a joint which must not be removed. For cleaning, you can place the bowl drive in the dishwasher or wash it in hot water.
- If the accessories have become discoloured by food (carrots, oranges...), rub them gently with a cloth dipped in cooking oil, and then wash as normal.
- The inside of the bowls may become scratched or slightly dulled over time depending on the type of food processed.
- Do not place the motor unit **(A)**, nor the whisk drive **(F1)** in water or near running water. Wipe them with a damp cloth.
- The blades on the accessories are very sharp. Always handle with care.

Storage

Your Ovatio food processor has:

- a storage cage for accessories **(N)**, which fits inside the bowl **(B)**. You can store the grating/slicing discs **(E2)**, 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 to adjust its length.

What to do if your appliance does not work?

- Check:
 - . the connection and fuse.
 - . that the accessories are properly locked on to the motor unit.
 - . that the lids are properly locked.
 - . when using the bowl assembly (**B**), that the upper power outlet hood (**A1**) is locked.

Your appliance still does not work? Contact an approved Moulinex centre (see list in "Moulinex Service" booklet).

HELPLINE

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

0845 602 14 54 - UK
(01) 47 51 947 - Ireland

or consult our website
www.moulinex.co.uk

Accessories

You can buy the following accessories or replacements mail order through our approved Moulinex Service Centre or via our website:

Accessories	Approved Moulinex Centre
Chipping disc	5 980 678
Grating disc for, coconut & parmesan	5 980 679
Fine grating disc	5 980 676
Fine slicing disc	5 980 677
Grinder	5 966 866
Mini chopper	5 980 651
Whisk	5 980 652
Plastic kneading blade	5 980 640
Citrus press	5 980 646
Juice extractor	0 697 185

Vielen Dank, daß Sie sich für den Kauf eines **Moulinex**-Gerätes entschieden haben, das ausschließlich der Zubereitung von Nahrungsmitteln dient.

Beschreibung

A Motorblock

- A1 Sicherheitsdeckel des oberen Antriebs
- A2 oberer Antrieb
- A3 unterer Antrieb
- A4 Taste zum Öffnen des Sicherheitsdeckels (A1)
- A5 Geschwindigkeitsregler Stufen 0 -1- 2
- A6 Intervallfunktionstaste „Pulse“ (Momentbetrieb)

B Arbeitsschüssel

- B1 Stopfer mit Maßeinteilung
- B2 Deckel mit Einfüllstützen
- B3 Arbeitsschüssel
 - B3a Mitnehmer
 - B3b Verschlussmutter

C Antriebsspindel

ZUBEHÖR JE NACH MODELL

D Messer

- D1 Universalmesser aus Metall
- D2 Spezial-Teigknetter

E Schnitzelsystem

- E1 Trägerscheibe für Schnitzzeleinsätze
- E2 4 Schnitzzeleinsätze:
 - . Grobraseln (C) / Grobschneiden (H)
 - . Feinreiben (A) / Feinschneiden (D)

F Metallquirl

- F1 Antriebsgehäuse
- F2 Metallquirl

G Emulgierscheibe

H Zitruspresse

- H1 Preßkegel
- H2 Filterkorb
- H3 Mitnehmer

I Mixaufsatz

- I1 Dosierbecher mit Maßeinteilung
- I2 Deckel mit Nachfüllöffnung
- I3 Mixbecher mit Maßeinteilung
- I4 Einrastschlitz für den Deckel

J Entsafter

- J1 Stopfer
- J2 Deckel
- J3 Befestigungsring
- J4 Filterband
- J5 Filterträger

K Mini-Zerkleinerer

- K1 Deckel
- K2 Arbeitsbehälter

L Mahlwerk