



Thinking of you
Electrolux



MODEL ESTM6600

TURBOPRO

Inspired by Chefs, designed for homes

WE'RE THINKING OF YOU

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CUSTOMER CARE AND SERVICE

When contacting Service, ensure that you have the following data available. The information can be found on the rating plate. Model, PNC, Serial Number.

Subject to change without notice.

Components

- A. LED light speed indicator
- B. Speed selector
- C. Power button
- D. Turbo button
- E. Motor unit
- F. Stainless steel mixing foot
- G. Release button
- H. Mixing triple blades
- I. Professional double whisk
- J. Feed tower pusher
- K. Feed tower
- L. Food processor bowl
- M. Multi processing blades
- N. Fine shredding/slicing disc
- O. Coarse shredding/slicing disc
- P. Blender lid
- Q. Blender jug
- R. Blender blades
- S. Power cord
- T. Double whisk holder
- U. Spindle



Read the following instructions carefully before using machine for the first time.

Save these instructions.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not allow children to use the appliance without supervision.
- The appliance may only be connected to a power supply whose voltage and frequency comply with the specifications on the rating plate.
- Never use or pick up the appliance if
 - the supply cord is damaged,
 - the housing is damaged.
- If the appliance or the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person, in order to avoid hazard.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- The blades and inserts are very sharp and could cause injury! Never touch the blades or inserts with your hand or any tools while the appliance is plugged in.
- Caution must be taken when assembling, disassembling after use or when cleaning! Ensure that the appliance is disconnected from the mains supply.
- Switch off the appliance and disconnect from the power supply before changing the accessories or approaching parts that move when in use.
- The appliance cannot be used for chopping ice or blending hard and dry substance, such as nuts, candy; except with specific accessories provided with the appliance. Otherwise the blade could become blunt.
- Do not immerse the appliance in water or any other liquid.
- When processing a heavy load, do not use the appliance continuously for more than 30 seconds. Allow to cool down before restarting.
- Do not use this appliance to stir paint. Danger, this could result in an explosion!
- Do not exceed the maximum filling volume as indicated on the bowls.
- Never operate the food processor bowl without its lid.
- This appliance is intended for domestic use only. The manufacturer cannot accept any liability for possible damage caused by improper or incorrect use.
- Never process boiling liquids in the blender (max 90 degrees).
- Never operate the blender jug without its lid.

Disposal

Recycle the materials with the symbol



. Put the packaging in applicable containers to recycle it.

Help protect the environment and human health and to recycle waste of electrical and electronic appliances.

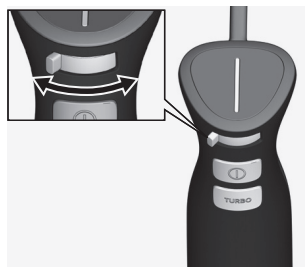
Getting started



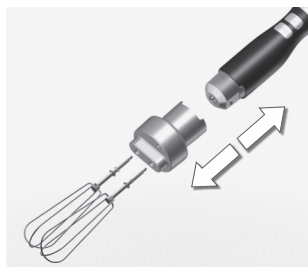
1. **Before first use, wash all parts under running water except for the motor unit.** Before inserting or removing accessories from the motor unit, remove the plug from the power outlet. **Never immerse the motor unit in water or clean it under running water!**



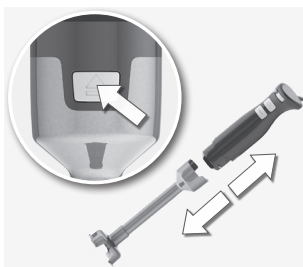
2. **Using the mixing foot.** Insert the motor unit into the mixing foot and lock into position. Insert the mixing foot deep into the mixing jug, start at the lowest speed then increase speed. Make sure the mixing jug is no more than $\frac{2}{3}$ full. If you do not use the mixing jug, do not immerse the mixing foot more than $\frac{2}{3}$ of its length. Move the stick mixer lightly up and down to ensure best processing of content. Release the switch to stop.



3. **Select the speed** by moving the sliding speed selector. Press the power button to start mixing. Press the Turbo button for the highest speed. The LED light will indicate the mixing speed. The appliance can be used continuously for 60 seconds. Afterwards, allow to cool for 1 minute.



4. **Working with the professional double whisk.** To assemble the whisk with the motor unit, connect them and lock into place. To disassemble press the release button and pull the whisks off.



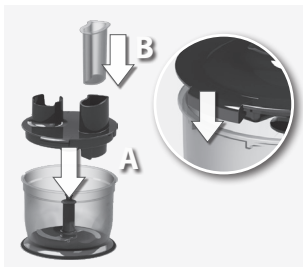
5. **To disassemble** the mixing foot or the double whisks, press the release button and pull off the foot.

Using the food processor



1. Using the food processor bowl and the multi processing blades.

Place the food processor bowl on a flat surface. Make sure that the non-slip ring is properly placed. Fit the multi processing blade over the spigot inside the bowl. Caution: The blades and inserts are very sharp.



2. Put the ingredients in the bowl.

Do not exceed the maximum filling volume: 500ml. Close the lid (A) and lock into position, insert the feed tower pusher (B) into the feed tower. To lock the lid, align the two fasteners of the lid with the two clip positions of the bowl and push down to lock in place "Click".

Caution: The fasteners must be locked into the two clip positions



3. Insert the motor unit into the opening of the lid and lock into position.

Plug into power outlet, select the speed and press the power button to start. Release the button to stop. Further ingredients can be added during operation through the feed tower. Close the feed tower immediately after, to avoid splashing. To compress the cutting items, use exclusively the feed tower pusher. Do not use any other utensil. To remove the motor unit, press the release button.

Caution: Never remove the lid before the blades and inserts have completely stopped!



4. Using the food processor bowl with the shredding/slicing discs.

Place the spindle on the spigot in the centre of the bowl. Then select the desired disc either thick or thin. One side is for slicing, the other side is for shredding. Place the selected disc on the spindle. Close the lid and insert the motor unit into the opening of the lid and lock into position. Plug into power outlet.



5. Introduce the ingredients through the feed tower and push using the feed tower pusher.

Do not use any other utensil. Select the speed and press the power button to start. Release the button to stop. To remove the motor unit, press the release button.

Caution: Never remove the lid before the inserts have completely stopped!

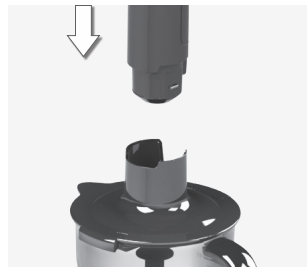
Using the blender jug



1. **Place the blender jug on a flat surface.** Make sure that the non-slip ring is properly placed. Fit the blender blade over the spigot inside the blender jug. Caution: The blades are very sharp!



2. **Put the ingredients in the blender jug.** Do not exceed the maximum level as indicated on the jug. Align the two fasteners of the blender lid with the two clip positions of the blender jug and push down to lock in place "Click".
Caution: The fasteners must be locked into the two clip positions.



3. **Insert the motor unit into the opening of the lid and lock into position.** Plug into the power outlet, select the speed and press the power button to start. Release to stop. Remove the motor unit by pressing the release button.
Caution: Never remove the lid before the blades have completely stopped!

Cleaning and care



4. **Processing hot liquids:** allow hot liquids to cool down until lukewarm before filling the blender jug. Fill the blender jug only half full and start processing on low speed. The blender jug can become very warm – take care to protect your hands. **Always replace the lid before use.**



1. **Switch the appliance off,** remove the plug from the wall socket and wait until the tools have stopped completely. Wipe the motor unit with a damp cloth. **Never immerse the motor unit in water or clean it under running water!**
2. **Wash all parts under running water except for the motor unit.** The food processor bowl and the blender jug are dishwasher safe. Let all parts dry thoroughly. **Caution: The blades and inserts are very sharp!**
The multi processing blades, the blender blades and lids should be washed in the top rack of the dishwasher and allowed to dry thoroughly prior to storage. Alternatively they may be hand



washed in hot soapy water, rinsed and dried thoroughly after each use. The multiprocessor blades and the blender blades should be placed in an upright position with the blades facing downwards to allow it to drain effectively.

Exercise caution when handling the accessories as the blades are sharp.

Particular care should be taken when preparing food for infants, the elderly and infirm. Always ensure that the chopper bowl knife and shaft are thoroughly sterilized just before you use them. This may be done by soaking in boiling water for one minute, using a sterilizing solution, or an electric sterilizer. Do not sterilize in the microwave.

Processing times and quantities

Processing times and quantities for blending and chopping				
Recipe	Ingredients	Quantity	Time	Speed
Pureeing raw vegetables	Carrots	80 g	20~30 sec	Max
	Potatoes	80 g		
	Onions	80 g		
	Water	160 ml		
Strawberries margaritas (Cocktail)	Tequila	120 ml	≤ 60 sec	Max
	Triple sec	30 ml		
	Frozen strawberries	110 g		
	Lemonade	70 g		
	Ice cubes	75 g		
Vitamin	Apple	40 g	20~30 sec	Medium
	Banana	50 g		
	Papaya	100 g		
	Milk	150 ml		
Potato leek soup	Potatoes	150 g	50~60 sec	Max
	Leek	150 g		
	Water	300 ml		

Processing times and quantities for the food processor with multi processing blades								
Ingredients	Quantity	Quality	Time	Quality	Time	Quality	Time	Speed
Bread crumbs	50g	Coarse	10 sec	Medium	20 sec	Fine	30 sec	Turbo
	100g		10 sec		20 sec		30 sec	Turbo
Almonds	100-200		-		10 sec		20 sec	Turbo
	200-400		10 sec		20 sec		30 sec	Turbo
Meat (Beef)	200g		10 sec		20 sec		30 sec	Turbo

Processing times and quantities for professional double whisk			
Ingredients	Quantity	Time	Speed
Cream	500g	≤ 60 sec	Turbo
Egg whites	4 units	60 sec	Turbo

Note: The temperature of the cream should be between 4 and 8 Degree Celsius.

Troubleshooting

Troubleshooting		
Problem	Possible cause	Solution
Slices are slanted or uneven.	The food is light, it jumps during slicing.	Load food in the feed tower. Place the feed tower pusher onto food and apply pressure. Then start.
Some food remained on the disc after processing.	It is normal for small pieces to remain after processing.	Always clear any blocked food from chipper disc by yourself.
The motor slows to start.	Amount of meat may exceed maximum capacity.	Remove the meat and process in two batches.
	Too much fat in the meat.	Note that for best result trim the meat of fat before processing.
The motor does not work.	The appliance is not connected to the mains.	Make sure to plug in the appliance before operation.
The appliance vibrates/ moves during operation.	The non-slip ring is wet.	Make sure the non-slip ring at the bottom of the food processor bowl or the blender jug is clean and dry. Make sure the bowls are placed on a flat surface.



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*Due to the Electrolux policy of continual product development; specifications, colours and details of our products and those mentioned in this manual are subject to change without notice.