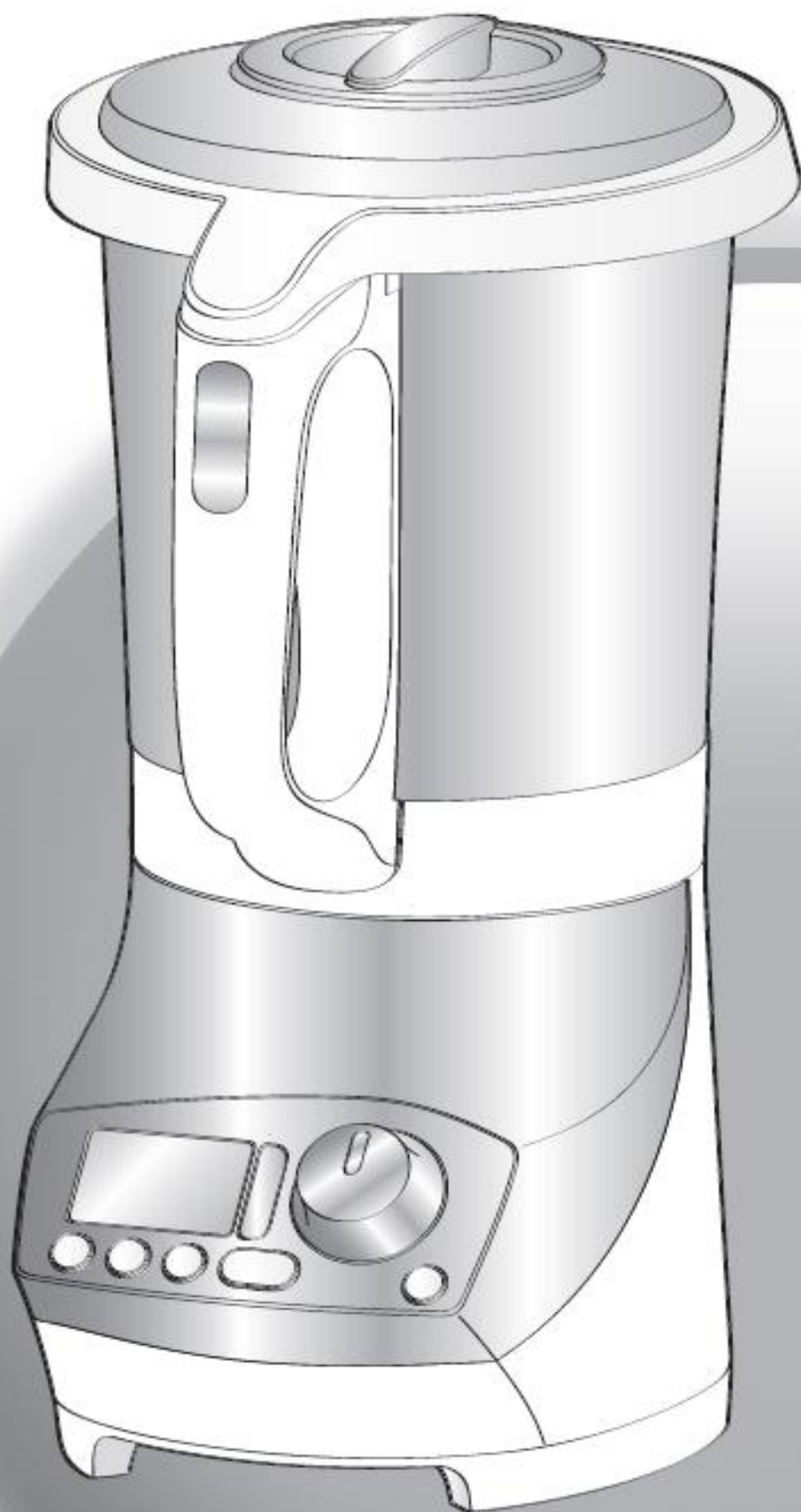


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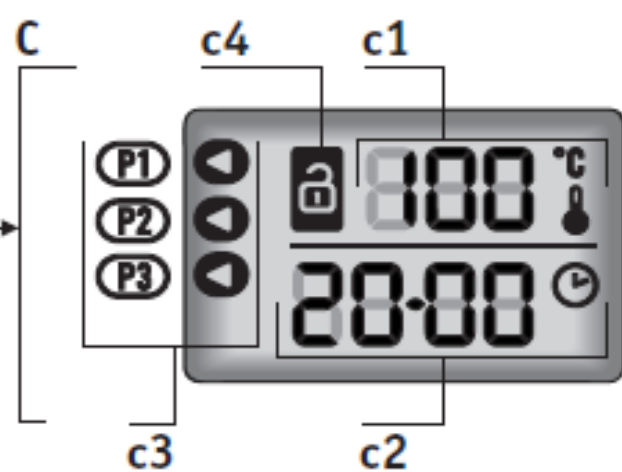
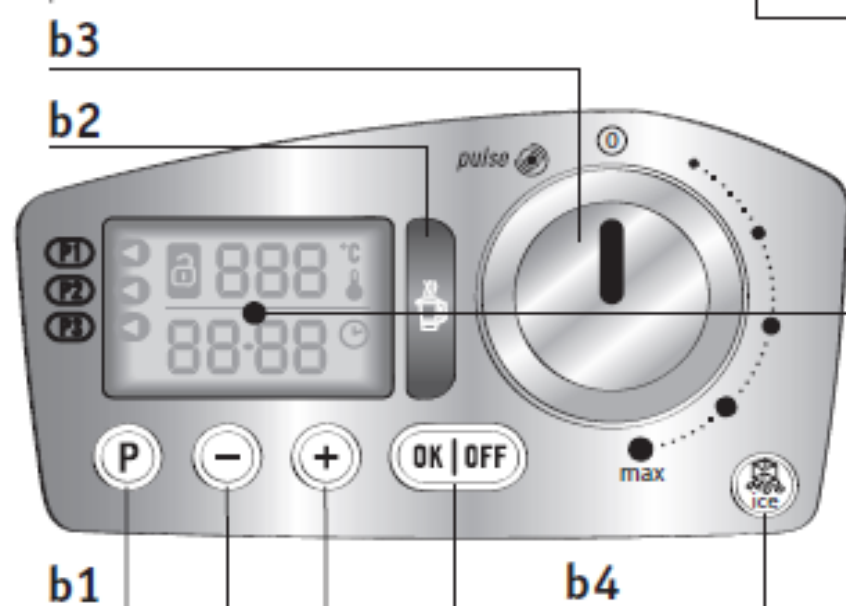
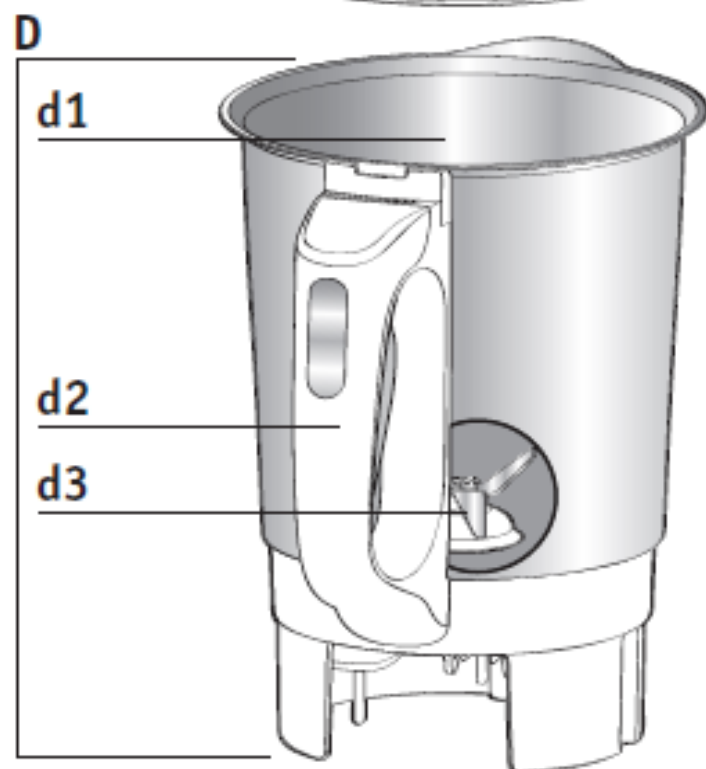
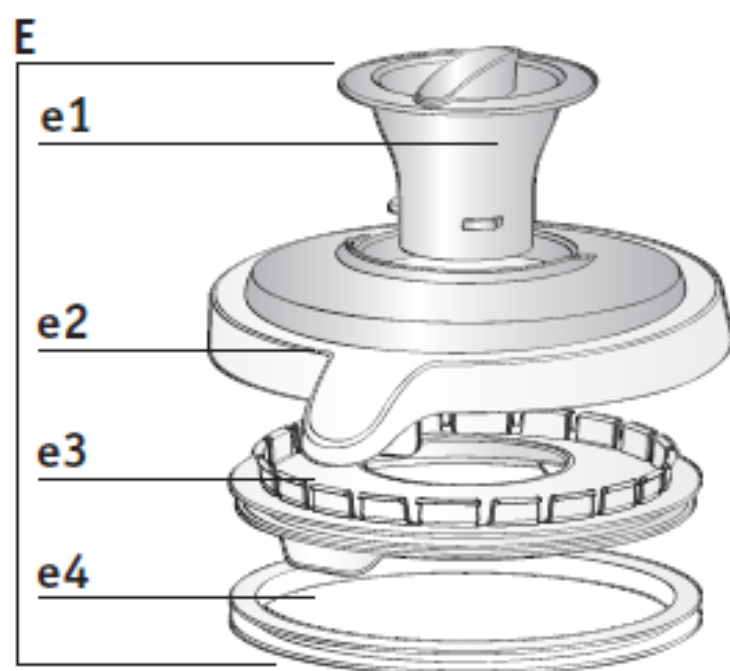
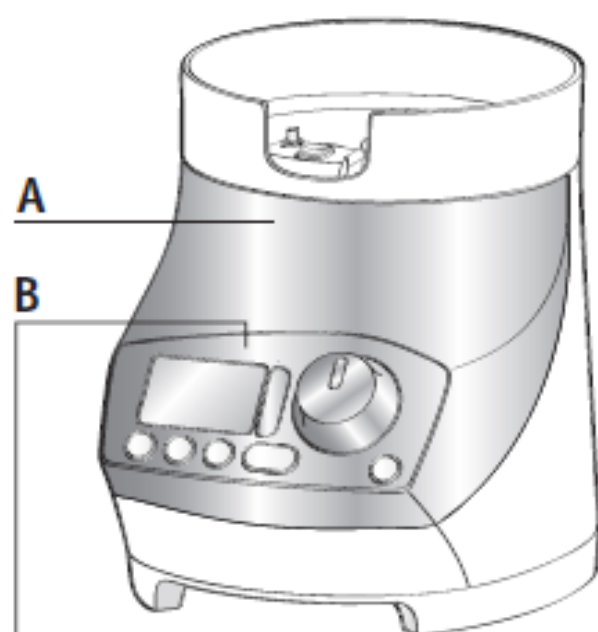
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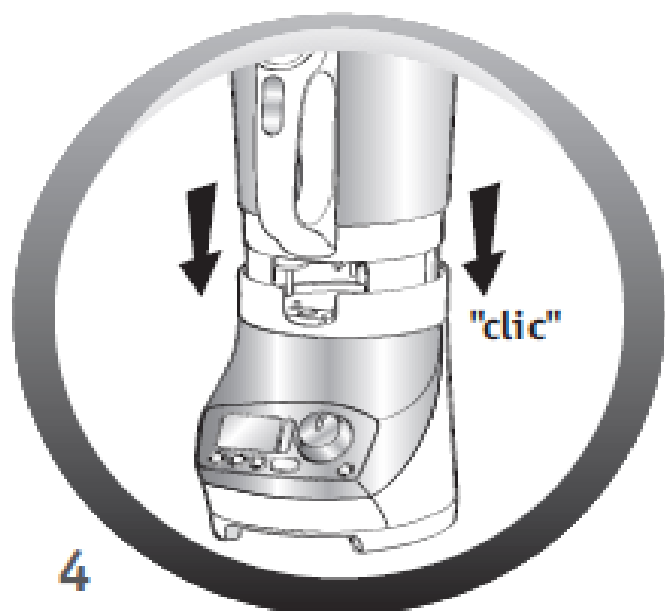
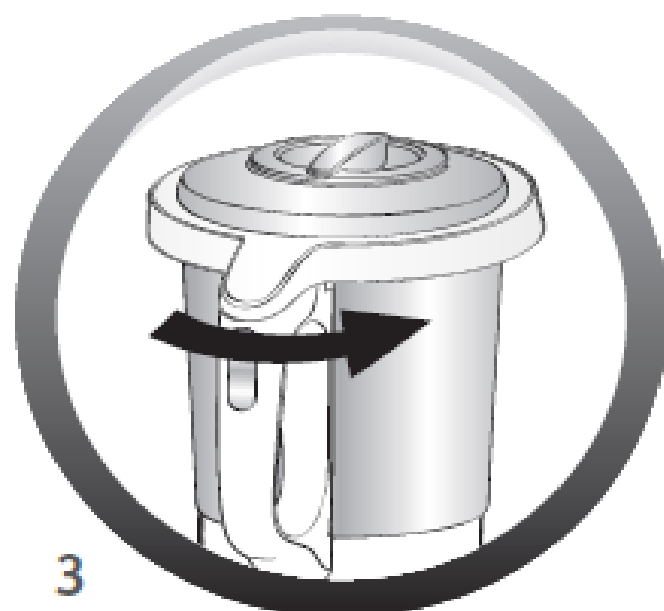
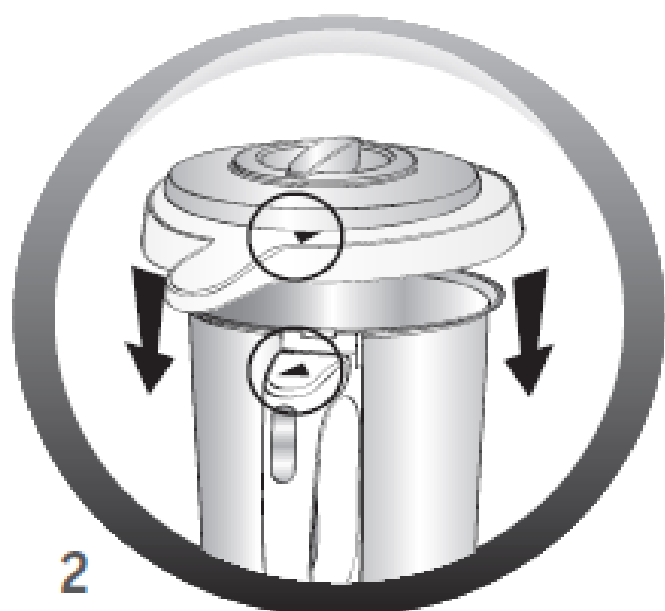
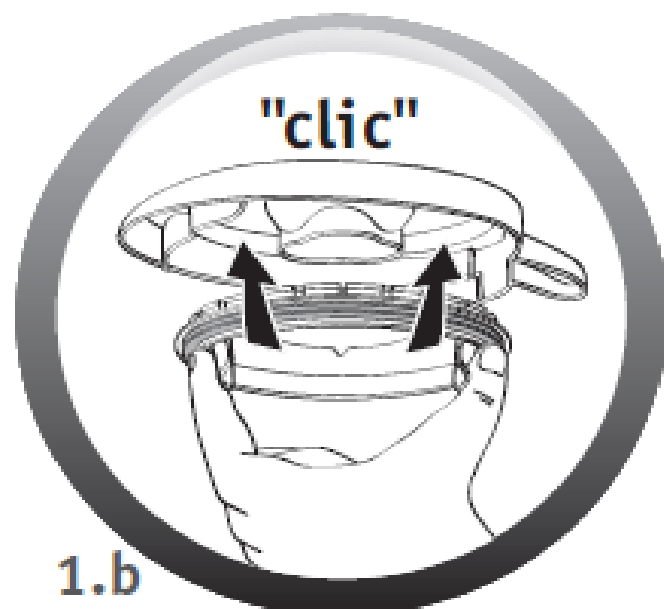
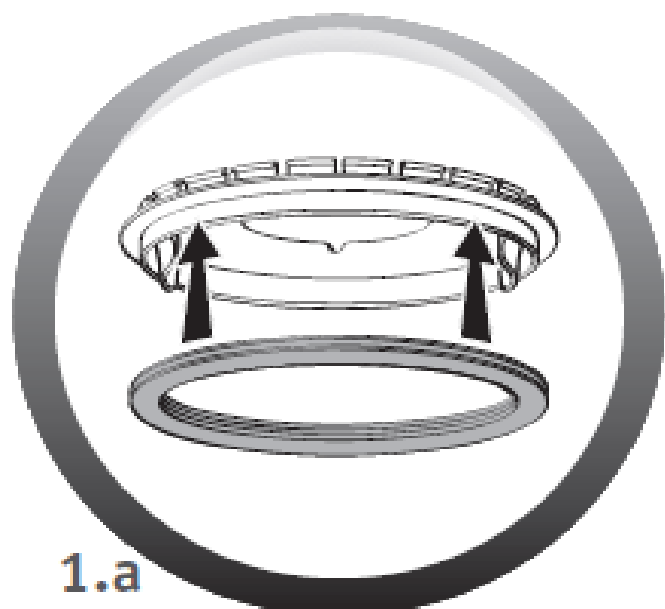
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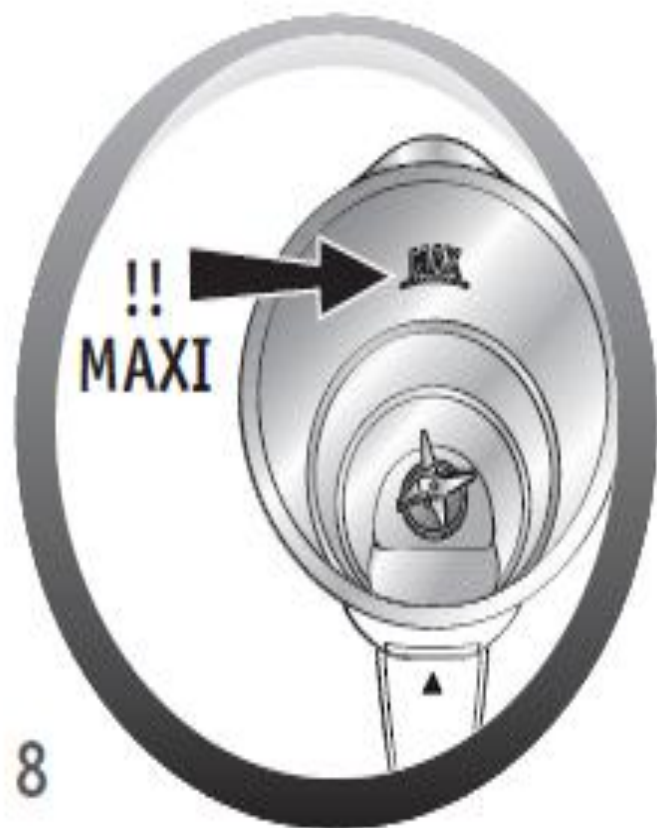
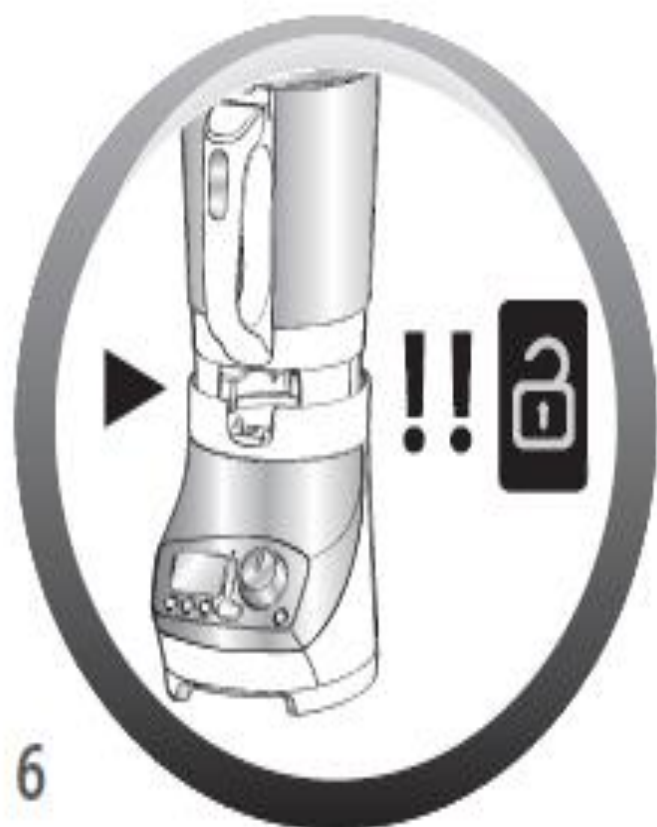
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This leaflet gives you useful tips on making the best use of your appliance: preparing creamy or chunky soups, sauces and compotes, smoothies, cocktails, etc.

DESCRIPTION

A Motor unit

B Control panel

- b1 Selection keys
- b2 Heating indicator light
- b3 Speed selector
- b4 Ice crush key (to crush ice cubes)

C LCD screen

- c1 Temperature display adjustable from 60 to 100 °C
- c2 Timer display (adjustable from 0 to 59 min)
- c3 Programme display (P1, P2 and P3)
- c4 Safety indicator display

D Blender bowl assembly

- d1 Stainless steel bowl (Max level mark = 1,8 litres)
- d2 Handle trigger
- d3 Stainless steel blades

E Lid assembly

- e1 Measuring cap
- e2 Lid
- e3 Gasket retainer
- e4 Gasket

Technical data:

Maximum temperature: 100 °C

Power: 1100 W

Maximum programming time: 59 minutes.

SAFETY INSTRUCTIONS

Personal safety

- Read the instructions for use carefully before using your appliance for the first time: the manufacturer shall accept no liability in the event of any use that does not comply with the instructions.
- This appliance is not intended to be used by persons (including children) with physical, sensory or mental disability, or persons lacking experience or knowledge, unless they are provided, by a person responsible for their safety, with supervision or introductory instruction concerning the use of the appliance.
Children must be supervised to ensure that they do not play with the appliance.
- Keep your appliance out of the reach of children.

- When the appliance is in use, some parts will become very hot (stainless steel wall of the bowl, transparent parts of the lid and measuring cap, metal parts under the bowl). They can cause burns. Handle the appliance using the cold plastic parts (handle, motor unit). The red heating light indicates that there is a risk of burn injury.



- Your appliance releases steam which can cause burns. Handle the lid and measuring cap carefully (if necessary, use a glove, potholder, etc.). Handle the measuring cap by its middle part.

- Do not operate the appliance if the measuring cap is not placed in the hole on the lid, if the gasket is not placed on the gasket retainer and if the gasket retainer is not fitted onto the lid.



- Handle the blades (d3) of the blender bowl carefully when you clean them and when you empty the bowl; they are very sharp.

Electrical connection

- The appliance should be plugged into an earthed socket only.
- It is designed to work with alternating current only. Please check that the supply voltage indicated on the name plate of the appliance corresponds to your electrical installation.

- Any connection fault invalidates the warranty.
- This appliance is for domestic use only. The manufacturer accepts no responsibility, and the guarantee will not apply, for any commercial use, inappropriate use or failure to comply with the instructions.
- Be sure to unplug the appliance if you must leave it unattended, before inserting or removing accessories or before cleaning it.
- Never pull on the power cord to unplug the appliance.
- Do not immerse the appliance, cord or plug in liquid.
- The power cord must be kept out of the reach of children and must not be placed near or come into contact with the hot parts of the appliance, sources of heat or sharp corners.

■ Correct use

- Never use the blender bowl without ingredients or with dry products only.
- Always pour the solid ingredients first into the bowl before adding liquid ingredients and do not exceed the 1.8 L MAX mark engraved inside the bowl. (see Fig. 8). If the blender is overfilled, boiling water may be ejected.
- Never place your fingers or any other object in the blender bowl when the appliance is running.
- Do not use the bowl as a container (freezing, sterilisation).
- Place the appliance on a stable, heat-resistant, clean and dry worktop.
- Do not place the appliance near a wall or a cupboard : the steam produced can cause damage.
- Do not let long hair, scarves, ties, etc. hang over the blender bowl when the appliance is running.
- Never place the accessories in a microwave oven.

BEFORE FIRST USE

Your appliance has 3 operating modes:

- Automatic programme mode: the temperature, cooking time and blending time are pre-programmed to make soups automatically.
- Manual mode: you can personalise the temperature and cooking time settings according to your convenience.
- Blender mode: you can select the motor speed without using the cooking function to make delicious smoothies, cocktails, etc.

Fitting the bowl and lid assembly


- Before using your appliance for the first time, clean all the accessories (D and E) in warm soapy water, except for the motor unit (A).

- Do not use the appliance in open air.
- Never exceed the maximum quantity indicated in the leaflet.
- Stow away the appliance when it has cooled fully.
- This appliance is not designed to be used for household and similar purposes such as:
 - staff kitchenettes, shops, offices and other professional environments.
 - farms.
 - use by customers in hotels, motels and other residential environments.
 - environments such as bed and breakfast.

■ After-sales service

- For your safety, only use accessories and spare parts that correspond to your appliance, sold by an approved service centre.
- Do not use your appliance if it does not operate correctly, if it has been damaged or if the power cord or plug is damaged. In order to avoid any risk, have the power cord replaced only by an approved service centre (see the list in the service booklet).
- Any maintenance other than routine cleaning and upkeep by customers must be carried out by an approved service centre.

- Make sure all the packaging has been removed before operating the appliance.
- Place the gasket on the gasket retainer (see Fig. 1.a) and clip the assembly onto the lid (see Fig. 1.b).
- Position the lid (E) on the bowl (D) by aligning the two triangles (see Fig. 2). Lock the lid without pressing by turning it in the direction of the arrow (see Fig. 3). Position the blender bowl (D) on the motor unit (A). You should hear a click (see Fig. 4).
- The appliance will start only if the bowl and lid are correctly positioned and locked on the motor unit.

If either of them is not correctly positioned or locked (see Fig. 5 and 6), the  logo will start to flash when you activate a function.

Using the control panel (B)

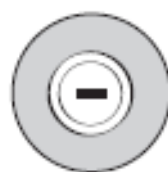


Selecting a programme:

- P1 Automatic programme - Creamy soup
- P2 Automatic programme - Chunky soup
- P3 Auto clean (Automatic cleaning programme)



Increasing the time or temperature



Decreasing the time or temperature



2 functions for this key:

- OK (to confirm your choice of the programme, temperature and cooking time).
- OFF (to stop the appliance after you have started it. Press the key for 2 seconds to reset the time and temperature)



Selecting the motor speed.
5 speeds and Pulse (short bursts).



Crushed ice function



Heating indicator light: it turns on as soon as the cooking starts and turns off when the temperature inside the bowl drops below 50 °C.

Safety locking

- The appliance will operate only when the bowl (D) and lid (E) are correctly positioned and locked on the motor unit (A) (see Fig. 3 and 4).



Use the trigger (d2) inside the handle to unlock the bowl and remove it from the motor unit.

USING YOUR APPLIANCE


Programme mode:

You can select an automatic programme after putting water and ingredients into the bowl:




Plug in the appliance; the LCD screen displays "00:00".



1- Press the **P** key to select the programme P1 (Creamy Soup). The mark  points to the selected programme.



2- Press the **P** key again to select the programme P2 (Chunky Soup). The mark  points to the selected programme. Warning: The programme P3 is used only for cleaning the bowl (Auto-clean).



3- The Time setting flashes: you can modify this setting if you want to. If necessary, adjust the time using the + (increase) and - (decrease) keys, depending on the ingredients used and the volume prepared (see table below for practical tips).



4- Then confirm the selected programme and time with the **OK** key.

The red light turns on, indicating that the cooking has started. With programmes P1 and P2, the blending will be done automatically when the cooking is complete.

5- When the programme is completed, the appliance will beep 3 times.

6- At the end of the programmes P1 and P2, the appliance will automatically switch to keep-warm mode for 40 minutes to keep your preparation hot until it is ready to serve. To stop the keep-warm mode, just press the **OFF** key.

The keep-warm mode will stop automatically if you open the lid, press the trigger or remove the bowl.



7- Press the trigger (d2) and lift the blender bowl (D).

After the programme has started, you can stop the appliance at any time by pressing the **P** key. The programme will then be in pause mode; you can restart it by pressing **P** again or the **OK** key.

If you have chosen the wrong programme and want to cancel it, press the **OFF** button for 2 seconds.

| Discover the available automatic programmes | | | |
|---|-------------------|---------------------------|--------------------|
| | Temperature (Max) | Adjustable time | Blending |
| P1 - Creamy Soup (fine texture) | 100 °C | 25 min. (+ or -10 min) | Max speed 1 min |
| P2 - Chunky Soup (texture with chunks) | 100 °C | 35 min (+ or -10 min) | Min speed 13 s |

To become familiar with your appliance, we suggest that you try out the recipes below:

CREAMY VEGETABLE SOUP P1

150 g carrots – 150 g leeks – 100 g onions – 300 g potatoes – 800 ml stock or water



1. Fill the bowl with the vegetables cut into pieces and then add the stock.

CREAM of COURGETTE SOUP P1

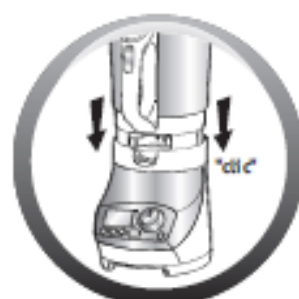
500 g courgettes half of which not peeled – 150 g potatoes – 100 g leeks – 20 g butter – 700 ml stock or water – salt and pepper
You can add a teaspoon of curry to taste.



2. Lock the lid fitted with the measuring cap.

CREAM of PUMPKIN SOUP P1

700 g pumpkin – 100 g potatoes – 50 g butter – 60 g onions – 500 ml stock or water – a little nutmeg powder – salt and pepper
a trickle of fresh cream over the preparation before serving



3. Place the bowl on the motor unit.



4. Select programme P1 or P2 by pressing the P key.



5. Confirm the selected programme with the OK key. The red light turns on.



6. At the end of the programmed time, the appliance will beep 3 times to inform you that your preparation is ready.



7. Unlock the bowl and serve immediately or leave the bowl in place in the keep-warm mode (up to 40 minutes).

CHUNKY COUNTRY SOUP P2

100 g carrots – 150 g potatoes – 50 g onions – 50 g turnips – 100 g leeks – 100 g green cabbage – 40 g smoked bacon – 800 ml stock or water – salt and pepper

CHUNKY PROVENÇAL SOUP P2

250 g tomatoes – 100 g red bell peppers – 100 g courgettes – 100 g potatoes – 100 g carrots – 50 g onions – 1 garlic clove – 1 dose of saffron – 800 ml stock or water – salt and pepper

MANUAL MODE



Plug in the appliance; the LCD screen displays "00.00".



1- Adjust the cooking time using the + (increase) and – (decrease) keys, depending on the ingredients used and the volume prepared (see table below for practical tips).



2- Then confirm the selected time with the **OK** key.



3- The temperature setting flashes, and you can modify this setting. Adjust the cooking temperature using the + (increase) and – (decrease) keys.



4- Then confirm the selected temperature with the **OK** key.
The red light turns on, indicating that the cooking has started.



5- During the cooking, you can operate the motor if you want to, either:

- in low speed (position 1) to blend liquid foods (e.g. for making sauces),
- in high speed (from position 2 onwards) to blend solid foods.

6- When the programmed time has elapsed, the appliance will beep 3 times.

7- The appliance switches automatically to keep-warm mode for 40 minutes to keep your preparation hot until it is ready to serve.

8- To blend the ingredients according to your preference, select a speed by turning the selector. The blending time and the selected speed will determine the texture of the preparation.



9- Press the trigger (**d2**) and lift the blender bowl (**D**).

If you have chosen the wrong programme and want to cancel it, press the **OFF** button at any time for 2 seconds.



Practical tips

- For best results: the vegetables must be cut into small pieces (cut up solid foods into 1-2 cm cubes before blending them) and the vegetables must be sufficiently cooked: adjust the cooking time according to the nature and quantity of ingredients as indicated in the table below:

| Ingredients | Quantity (Max) | Cooking time | Temperature |
|---|----------------|--------------|-------------|
| Green asparagus | 600 g | 25 min | 100 °C |
| Broccoli | 400 g | 25 min | 100 °C |
| Carrots | 600 g | 35 min | 100 °C |
| Courgettes | 700 g | 25 min | 100 °C |
| White portion of leeks | 400 g | 25 min | 100 °C |
| Potatoes | 600 g | 25 min | 100 °C |
| Pumpkin | 700 g | 25 min | 100 °C |
| Tomatoes | 700 g | 25 min | 100 °C |
| Milk (you must use low speed for all milk-based preparations) | 1 litre | 25 min | 85 °C |

Make sure that you have sufficient liquid to cover the min mark (see Fig. 7) and that you do not exceed the 1.8 L MAX mark engraved inside the bowl (see Fig. 8).

BLENDER MODE (without cooking)



Plug in the appliance; the LCD screen displays "00.00".



1- Select a speed by turning the selector to the right. The blending starts and the time is displayed on the screen. In blender mode, you can select up to 5 different blending speeds. Pulse speed is on the left of position 0.

2- Turn the speed selector to position 0 to stop the appliance.



3- Press the trigger (d2) and lift the blender bowl (D).

If you want to programme an operating time with automatic switch-off:



1- Adjust the operating time using the + (increase) and - (decrease) keys.



2- Select a speed by turning the selector. The countdown is displayed on the screen.



3- The motor stops automatically when the countdown is over.

Crushed ice key: the "Ice" key is used to make crushed ice. You can stop the appliance whenever you want by pressing the "OFF" key. You can crush up to 6 to 8 ice cubes maximum.

CLEANING YOUR APPLIANCE

- Do not immerse the appliance in water. Do not put the motor unit (A) under running water.
- Fill the bowl with 1 litre of water with 2 or 3 drops of washing-up liquid.
- Use the automatic programme P3 (Auto clean) to pre-wash the bowl.

| | Temperature (Max) | Adjustable time | Blending |
|-----------------|-------------------|---------------------------------------|-----------|
| P3 - Auto clean | 100 °C | 1 min (adjustable from 30 s to 5 min) | Max speed |

- Once the programme is complete, unplug the appliance.
- Press the trigger (d2) and lift the blender bowl (D).
- Place the bowl on a flat surface.
- Unlock the lid by rotating it through a quarter turn in the clockwise direction. Remove the lid carefully.
- When the parts have cooled down, unclip the gasket retainer from the lid using the grip areas.
- Finish cleaning the bowl with a sponge.
- Rinse the inside of the bowl and the lid under running water.
- Handle the blades (d3) of the blender bowl carefully when you clean them and when you empty the bowl; they are very sharp.
- To clean the motor unit (A), use a moist cloth. Dry it carefully.
- For easy cleaning, be sure to wash the removable parts in warm soapy water immediately after use (lid, gasket retainer, gasket, measuring cap).

WHAT TO DO IF YOUR APPLIANCE DOES NOT WORK?

| PROBLEMS | CAUSES | SOLUTIONS |
|---|--|---|
| The appliance does not work. | The plug is not connected. | Plug your appliance into a socket. |
| | The bowl or lid are not correctly positioned or locked. | Check that the bowl or lid are correctly positioned and locked as shown in the diagrams in the leaflet. |
| Excessive vibrations | The appliance has not been placed on a flat surface; the appliance is not stable. | Place the appliance on a flat surface. |
| | Volume of ingredients is too high. | Reduce the quantity of ingredients processed. |
| Leak from the lid | Volume of ingredients is too high. | Reduce the quantity of ingredients processed. |
| | The lid is not correctly positioned or locked. | Lock the lid properly on the bowl. |
| | The gasket is not present. | Position the gasket on the gasket retainer and clip the assembly onto the lid. |
| | The gasket is cut, damaged. | Replace the gasket, contact an approved service centre. |
| The blades are not rotating freely. | Pieces of food are too large or too hard. | Reduce the size or quantity of ingredients processed. Add some liquid. |
| Display shows "secu". | Motor overload caused by a very high quantity of ingredients or pieces that are too hard or too large. | Allow the motor to cool down and reduce the quantity of ingredients in the bowl. |
| Display shows "secu" + red light flashes. | The bowl is empty, almost empty or the preparation is not liquid enough. | Add some liquid up to the minimum level of the bowl (see Fig. 7). |
| Displays shows "Err" + red light flashes. | The heating element is not working. | Contact an approved service centre. |
| Display shows "ntc" + red light flashes. | The temperature sensor is not working. | Contact an approved service centre. |

Your appliance still does not work?

Contact an approved service centre (see list in service booklet).

RECYCLING

- Disposal of the appliance and its packaging materials



The packaging is comprised exclusively of materials that present no danger for the environment and which may therefore be disposed of in accordance with the recycling measures in force in your area.
For disposing of the device itself, please contact the appropriate service of your local authority.

- End of life electrical and electronic products:



Think of the environment!

Your appliance contains valuable materials which can be recovered or recycled.

Leave it at a local civic waste collection point.