



Instruction Book

UltimateTaste 700

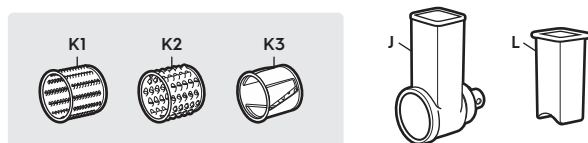
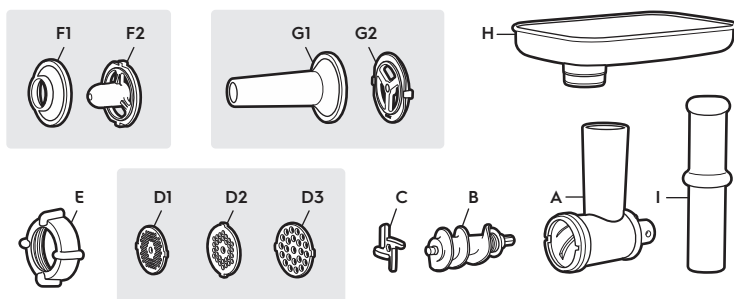
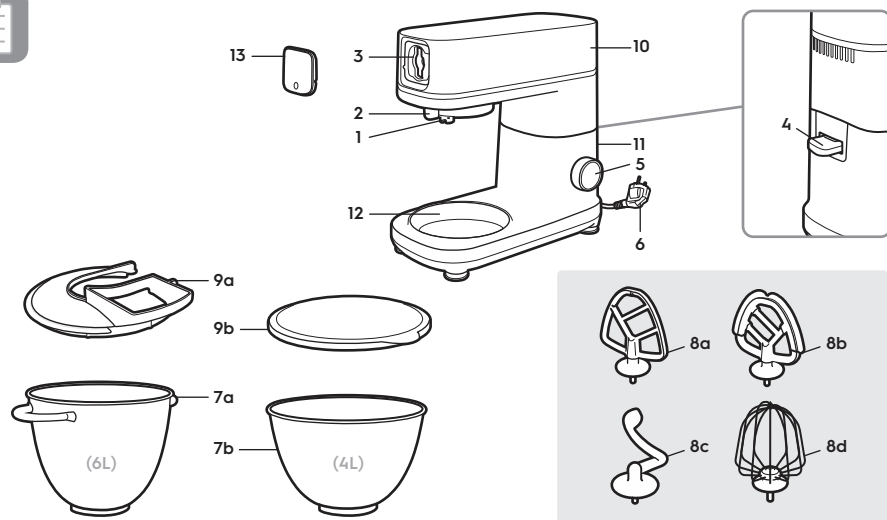
Kitchen Machine

E7KM1-811P



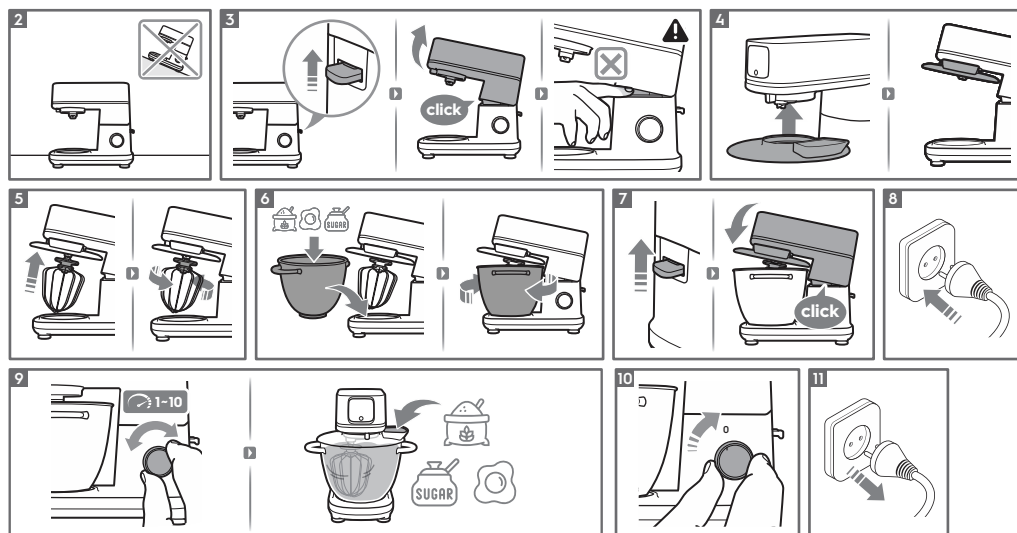
EN INSTRUCTION BOOK

CNT 說明手冊



Accessory		Capacity (Min - Max)		
 + 	Maximum setting : 10	 2-11 eggs	 100-1,000ml cream	
 + 	Maximum setting : 10	 2-15 eggs	 100-1,500ml cream	
 + 	Maximum setting : 6	 1-8 eggs	 200-1600g cake dough	
 + 	Maximum setting : 6	 1-13 eggs	 200-2600g cake dough	
 + 	Maximum setting : 6	 1-6 eggs	 200-1200g cake dough	
 + 	Maximum setting : 6	 1-10 eggs	 200-2000g cake dough	
 + 	Maximum setting : 3	 75%	 57%	 40%
		 0.13-1.17 kg	 0.175-1.05 kg	 0.25-0.75 kg
		 0.23-2.1kg	 0.29-1.74 kg	 0.4-1.2kg
 + 	Maximum setting : 3	 75%	 57%	 40%
		 0.13-1.85kg	 0.175-1.4kg	 0.25-1.0kg
		 0.23-3.25kg	 0.29-2.1kg	 0.4-1.6kg

 Meat grinder	Max speed 6		 without bones, skin and muscles	 Salad maker	Max speed 6		 Vegetables
			 without bones, skin and muscles				 Hard cheese



INSTRUCTION MANUAL

Graphics and drawings in this manual are solely for illustration purposes and are subject to variations from actual product.

Read all instructions carefully before using the appliance for the first time.

Keep this manual for future reference.

SAFETY ADVICE

Read the following instruction carefully before using the appliance for the first time.

- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children shall not play with the appliance.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- Switch off the appliance and disconnect from supply before changing accessories/attachments or approaching parts that move in use.
- Always place the appliance on a flat level surface.
- Appliance is for indoor and domestic use only.
- Do not leave this product out of your sight when it is running.
- Do not use this application to stir paint. It may cause an explosion.
- Do not let cord hang over edge of table or counter over hot surfaces.
- Keep fingers and hands away from areas between housing and tilted motor head to prevent injury.
- Never operate appliance with the attachments ON unless the mixing bowl is in place and motor head (10) is down.
- Do not overfill the machine to avoid spillover and motor overloaded. Use the splash guard to protect against liquid mixtures. Ingredients can be added directly to the bowl via the feed hole of splash guard.
- With heavy mixtures (example : bread dough), do not operate the machine for more than 10 minutes continuously. Allow it to cool down for a further 20 minutes before continuing.
- Never immerse the appliance body, cord or plug in water or any other liquid.
- Do not use abrasive cleaners, scouring pads or abrasive detergents while cleaning the appliance.
- While using attachments, always use the pusher supplied. Never put your fingers or utensils in the feed chute.

COMPONENTS

- 1 Attachment shaft
- 2 Front attachment hub release button
- 3 Front attachment hub
- 4 Release Lever
- 5 Speed control knob
- 6 Power Cord
- 7a Stainless steel mixing bowl 6L
- 7b Stainless steel mixing bowl 4L

Meat Grinder*

- A Grinder housing
- B Grinder screw
- C Grinder knife
- D1 Fine grinder plate
- D2 Medium grinder plate
- D3 Coarse grinder plate

- 8a Flat Beater
- 8b Soft Beater
- 8c Dough hook
- 8d Whisk
- 9a Splash guard
- 9b Fermenting lid
- 10 Motor head
- 11 Housing
- 12 Bowl cramping plate
- 13 Front attachment hub cover

- E Grinder ring
- F1 Top kubbe attachment
- F2 Bottom kubbe attachment
- G1 Top sausage attachment
- G2 Bottom sausage attachment
- H Food tray
- I Grinder pusher

Salad maker*

- J Salad maker housing
- K1 Medium slicer
- K2 Coarse slicer
- K3 Shredder
- L Salad maker pusher

**Available in certain models only. Also Available for sale on brand website.*

HOW TO USE

1 Cleaning - Make sure that you clean bowl and tools before use. Usage of tools and capacity will help you to use the best accessory for every task.

Speeds	Tools	Type of Mixture	Min Capacity	Max Capacity
Max10	Whisk & 4L mixing bowl	Light mixtures (e.g. cream, eggwhite)	2 eggs or 100ml cream	11 eggs or 1000ml cream
Max10	Whisk & 6L mixing bowl	Light mixtures (e.g. cream, eggwhite)	2 eggs or 100ml cream	15 eggs or 1500ml cream
Max6	Beater & 4L mixing bowl	Medium-heavy mixtures (e.g. crepes or sponge mixture)	1egg or 200g cake dough	8 eggs or 1600 g cake dough
Max6	Beater & 6L mixing bowl	Medium-heavy mixtures (e.g. crepes or sponge mixture)	1egg or 200 g cake dough	13eggs or 2600 g cake dough
Max6	Soft beater & 4L mixing bowl	Medium-heavy mixtures (e.g. crepes or sponge mixture)	1egg or 200 g cake dough	6 eggs or 1200 g cake dough
Max6	Soft beater & 6L mixing bowl	Medium-heavy mixtures (e.g. crepes or sponge mixture)	1egg or 200 g cake dough	10eggs or 2000 g cake dough

Speeds	Tools	Type of Mixture		Min Capacity	Max Capacity
Max 3	Dough hook & 4L mixing bowl	Heavy mixtures of dough (e.g. bread, pizza or pastry dough)	75% hydration	130g flour or 230g dough	1.17kg flour or 2.1 kg dough
			57% hydration	175g flour or 290g dough	1.05kg flour or 1.74kg dough
			40% hydration	250g flour or 400g dough	0.75kg flour or 1.2kg dough
Max 3	Dough hook & 6L mixing bowl	Heavy mixtures of dough (e.g. bread, pizza or pastry dough)	75% hydration	130g flour or 230g dough	1.85kg flour or 3.25 kg dough
			57% hydration	175g flour or 290g dough	1.4kg flour or 2.1kg dough
			40% hydration	250g flour or 400g dough	1.0kg flour or 1.6 kg dough

Hydration percentage means the weight proportion of water relative to the flour used in the dough recipe. Example: if a dough recipe uses 400 gr of water and 1000gr of flour, means it has 40 % hydration.

Attachments

Speeds	Tools	Type of Food	
Max 6	Meat grinder	Ground meat	Common meat (chicken, pork, beef) without bones, skin and muscles.
		Sausage/Meatball	Mix meat (chicken, pork, beef) without bones, skin and muscles.
Max 6	Salad maker	Vegetables (carrot, cucumber, pumpkin, etc.)	
		Hard cheese (cheddar, gouda, etc.)	

Notes: It's not recommended to put ONLY seafood or vegetables in the meat grinder, as it will give juicy/watery result instead of proper ground meat.

Do not use high-fiber food (such as ginger, leek, etc) as it can't be processed.

- Place the appliance on a flat surface.
- Tilt the motor head up until it locks by pressing the release lever (4) upwards.

WARNING! Keep fingers and hands away from areas between housing (11) and tilted motor head (10).

- Place a Splash Guard if you plan to work with liquid textures.
- Place desired tool (Whisk, dough hook or beater) by pushing it up on the attachment shaft and turn it counterclockwise until the pin is locked into position.
- Place the mixing bowl (7a, 7b) into the bowl cramping plate (12) by turning it clockwise to lock into position. Place all main ingredients from your recipe into the bowl.

WARNING! Never operate appliance with the attachments ON unless the mixing bowl (7a, 7b) is in place and motor head (10) is down.

- Tilt the motor head down until it locks by pressing the release lever (4) upwards. You will hear a click.
- Plug into mains.
- Turn the speed control knob from 0 to desired speed (between 1-10, corresponding to the tools and mixture). Ingredients can be added directly to the bowl via the feed hole of splash guard.

WARNING! Do not overfill the machine to avoid spillover and motor overloaded. Use the splash guard to protect against liquid mixtures.

PRO Tips: While mixing dough, in order to avoid flour splash, keep the appliance at setting 1 for 60 seconds, then turn to desired speed.

PRO Tips: For pulse operation (kneading at short intervals), turn and hold the knob to "P" position to your desired timing. When the knob is released it returns automatically to the "0" position.

10 After mixing completes, turn the knob back to 0.

11 Unplug the appliance.

12 Tilt the motor head up until it locks by pressing the release lever (4) upwards. You will hear a click sound.

13 Remove the tool from attachment shaft by turning it clockwise and pull off.

14 Remove the mixing bowl from the bowl cramping plate by turning it counterclockwise.

15 Take out the mixture from the mixing bowl.

PRO Tips: Mixture can be taken out with the help of spatula.

16 HOW TO USE THE MEAT GRINDER*

- Insert the grind screw (B) into the grinder housing (A).
 - a. GROUND MEAT:** Place the knife (C) over the square shaft at the end of the grind screw (B). Place the grinding plate (D1/D2/D3) over the knife (C).
 - b. SAUSAGE:** Assemble top and bottom sausage attachment (G1, G2) and place them over the square shaft at the end of the grinder screw (B).
 - c. MEATBALL:** Assemble top and bottom kubbe attachment (F1, F2) and place them over the square shaft at the end of the grinder screw (B).

Tighten the grinder ring (E) by hand until the meat grinder is secured.

WARNING! Do not over tighten the ring.

- Push down the front lid and remove the attachment hub cover (13). Fit the power shaft of the attachment in the front attachment hub socket (3), using the attachment hub release button (2). The attachment release button will click into position once the meat grinder is securely attached.
- Place a mixing bowl or other container under the attachment to collect the result.

Caution: Before attaching accessories, turn off the appliance and unplug it.

- Place the food tray (H) over the grinder housing (A).
- Cut raw meat or sausage/meatball mixture into small pieces and place it on the food tray (H). If you use pieces of fat, please grind them together with meat.
- Plug in the appliance and turn the speed selector to desired speed.
- Feed the meat into the feed chute by using the pusher (I).

Caution: Do not put your fingers or other utensils in the feed chute.

WARNING! Meat should not contain bones, muscles or skin.

- When finished using your attachment, turn off the appliance and unplug it. Place the front lid back.

17 HOW TO USE THE SALAD MAKER*

- Choose a cylindrical slicer or a shredder knife (K1/K2/K3). Insert the attachment by turning it clockwise into the salad maker housing (J). Make sure the attachment is fully inserted.

Caution: The blades and inserts are very sharp!

- Push down the front lid and remove the attachment hub cover (13). Fit the power shaft of the attachment in the front attachment hub socket (3), using the attachment hub release button (2). The attachment release button will click into position once the slicer/shredder is securely attached.
- Place a mixing bowl or other container under the attachment to collect the result.
- Cut the food into a size that fits the feed chute. Plug in the appliance and turn the speed selector to desired speed.
- Feed the food into the feed chute by using the pusher (L).

WARNING! Do not put your fingers or other utensils in the feed chute.

- When finished using your attachment, turn off the appliance and unplug it. Place the front lid back.

CLEANING AND CARE

- 1 Always unplug the appliance before cleaning.
- 2 Do not use abrasive cleaners, scouring pads or abrasive detergents while cleaning the appliance.
- 3 Never immerse the housing with motor in water! Clean the motor housing only with a damp cloth.
- 4 The bowls (7a,7b), flat beater (8a), soft beater (8b), dough hook (8c), whisk (8d), splash guard (9a), fermenting lid (9b), some components of salad maker (J-K), kubbe attachments (F1, F2), sausage attachments (G1, G2), are dishwasher-safe.

Only place parts on the top rack if using a dishwasher.

Caution! The blades and inserts are very sharp and can cause injury.

Warning! Never immerse the housing, plug, or cord in water or any other fluid.

- 5 The meat grinder* should only be washed by hand in warm soapy water.
- 6 Dry each part thoroughly before use.

*Available in certain models only. Also Available for sale on brand website.

DISPOSAL



This symbol on the product or on its packaging indicates that the product may not be treated as household waste. To recycle your product, please take it to an official collection point or to an Electrolux service center that can remove and recycle the battery and electric parts in a safe and professional way. Follow your country's rules for the separate collection of electrical products and rechargeable batteries.

Electrolux reserves the right to change products, information and specifications without notice.

說明書

手冊內的插圖僅做說明使用，可能與實際產品不同。
首次使用本產品前，請仔細閱讀所有使用說明。
保留此說明書以備日後參考。

安全建議

首次使用本產品前請仔細閱讀下列說明。

- 本電器設計不適合體格、感官或精神能力不健全，或者是缺少經驗和知識的人士（包括兒童）使用，除非他們已透過負責他們安全的人士獲得有關使用本電器的監督或說明，並了解可能涉及的潛在風險。
- 兒童不應接觸使用本設備，以免他們將本設備當作玩具。
- 無人看管本設備以及在組裝、拆卸或清潔之前，務必斷開電源。
- 不建議讓兒童使用此機器。請將本設備及其電源線放在兒童接觸不到的地方。
- 如果電源線受損，必須由製造商、服務代理或相關合格人員進行更換，以免發生危險。
- 本設備僅供居家或類似環境中使用，例如：
 - 店家、辦公室和其他工作環境內的員工廚房；
 - 飯店、旅社、民宿和其他居家類型環境中供客人使用。任何不當使用所導致的損壞，伊萊克斯將不負任何責任。
- 更換配件或接觸使用中的零組件之前，請關閉本設備並斷開電源。
- 始終將本設備放置在平坦穩固的表面上。
- 本設備僅供室內和居家使用。
- 本設備運行時，請確保其始終在您的視線範圍內。
- 請勿使用本設備攪拌油漆，可能會引發爆炸。
- 請勿讓電源線懸掛在桌子邊緣或放置在表面溫度高的櫥櫃上。
- 請勿將您的手指和手靠近外殼和傾斜電機頭之間的區域，以避免受傷。
- 除非攪拌盆已放置於固定盤上且電機頭(10)已朝下鎖定，否則切勿操作設備。
- 不要將食材裝得太滿，以免食材溢出或電機超載。搭配防潑濺罩可防止液體類食材飛濺，也可透過防潑濺罩上的投料口直接將食材添加至攪拌盆中。
- 如需攪拌大份量混合食材(例如:麵包麵團)，請避免連續使用本設備超過10分鐘。在繼續攪拌前應讓設備冷卻約20分鐘後再使用，並請留意須依照機身上的建議速度進行攪拌。
- 請勿將設備主體、電源線或插頭浸泡在水中或任何其他液體中。
- 清潔設備時，請勿使用具有研磨性的清潔工具、去汙劑、清潔劑。
- 使用配件(例如：絞肉器、切絲切片器)時，請始終使用食材推壓器將食材推入進料槽，請勿直接使用手或其他廚房器具放入食材。
- 警告：為防止因意外復位熱熔斷路器造成的危險，本產品不得透過外部開關裝置控制，例如計時器，或連接到由公共設施定期打開和關閉的線路。

組件圖示

- 1 攪拌軸
- 2 前端配件接口解鎖按鈕
- 3 前端配件接口
- 4 抬頭控制桿
- 5 調速旋鈕
- 6 電源線
- 7a 不鏽鋼攪拌盆-6L
- 7b 不鏽鋼攪拌盆-4L

- 8a 槳型攪拌器
- 8b 槳型刮刀攪拌器
- 8c 攪麵鉤
- 8d 球型攪拌器
- 9a 防噴濺罩
- 9b 發酵蓋
- 10 電機頭
- 11 主機外殼
- 12 攪拌盆固定底盤
- 13 前端配件接口上蓋

絞肉器*

- A 絞肉器外殼
- B 螺旋軸心
- C 刀片
- D1 切割盤 (細)
- D2 切割盤 (中)
- D3 切割盤 (粗)

- E 固定環
- F1 肉丸塑形盤
- F2 肉丸配件連接盤
- G1 香腸餡管
- G2 製香腸器連接盤
- H 食材托盤
- I 食材推壓盤

切絲切片器*

- J 切絲切片器外殼
- K1 刨絲器 (細)
- K2 刨絲器 (粗)
- K3 切片器
- L 食材推壓器

*僅有特定型號含此配件，請依實際銷售商品為主。

操作說明

1. 使用攪拌機前請先清洗不鏽鋼攪拌盆及其配件。下表建議資訊將能幫助您於每次備料時，選用建議最適的配件及放入建議最適食材容量

速度	配件	食材類型	最小容量	最大容量
最高速度 10	球型攪拌器 4L攪拌盆	重量輕的混合食材 (例如：奶油、蛋白)	2個雞蛋或 100 ml 鮮奶油	11個雞蛋或 1000 ml 鮮奶油
最高速度 10	球型攪拌器 6L攪拌盆	重量輕的混合食材(例 如：奶油、蛋白)	2個雞蛋或 100 ml 鮮奶油	15個雞蛋或 1500 ml 鮮奶油
最高速度 6	槳型攪拌器 4L攪拌盆	重量中等的混合食材 (例如：可麗餅或海綿蛋糕糊)	1個雞蛋或 200g 蛋糕糊	8個雞蛋或 1600g 蛋糕糊
最高速度 6	槳型攪拌器 6L攪拌盆	重量中等的混合食材 (例如：可麗餅或海綿蛋糕糊)	1個雞蛋或 200g 蛋糕糊	13個雞蛋或 2600g 蛋糕糊
最高速度 6	槳型刮刀攪 拌器、 4L攪拌盆	重量中等的混合食材 (例如：可麗餅或海綿蛋糕糊)	1個雞蛋或 200g 蛋糕糊	6個雞蛋或 1200g 蛋糕糊
最高速度 6	槳型刮刀攪 拌器、 6L攪拌盆	重量中等的混合食材 (例如：可麗餅或海綿蛋糕糊)	1個雞蛋或 200g 蛋糕糊	10個雞蛋或 2000g 蛋糕糊

速度	配件	食材類型		最小容量	最大容量
最高速度 3	攪麵鉤 4L攪拌盆	重量較重的麵團混合 食材 (例如：麵包、 披薩或油酥麵團)	75% 水合	130g 麵粉或 230g 麵團	1.17kg 麵粉或 2.1kg 麵團
			57 % 水合	175g 麵粉或 290g 麵團	1.05kg 麵粉或 1.74kg 麵團
			40 % 水合	250g 麵粉或 400g 麵團	0.75kg 麵粉或 1.2kg 麵團
最高速度 3	攪麵鉤 6L攪拌盆	重量較重的麵團混合 食材 (例如：麵包、 披薩或油酥麵團)	75 % 水合	130g 麵粉或 230g 麵團	1.85kg 麵粉或 3.25kg 麵團
			57 % 水合	175g 麵粉或 290g 麵團	1.4kg 麵粉或 2.1kg 麵團
			40 % 水合	250g 麵粉或 400g 麵團	1.0kg 麵粉或 1.6kg 麵團

*水合比例指的是麵團配方中水相對於麵粉的重量比例。

舉例：如果麵團配方中包括400克水和1000克麵粉，則意味著40%水合。

其他多功能配件

速度	配件	食材類型
最高速度 6	絞肉器	絞肉 去骨、去皮、去掉肌肉層的常見肉類 (例如：雞肉、豬肉、牛肉)
		香腸/肉丸 去骨、去皮、去掉肌肉層的混合肉類 (例如：雞肉、豬肉、牛肉)
最高速度 6	切絲切片器	蔬菜 (胡蘿蔔、黃瓜、南瓜等)
		硬質乳酪 (例如：巧達乾酪、高達起司)

注意：海鮮或蔬菜經絞肉器處理後會變成水狀物，無法形成合適的肉碎，因此不建議您在絞肉器中單獨放入這類食材。請勿放入高纖維食物 (如薑、韭菜等)，絞肉器無法處理這類食材。

- 請將本產品放置在平坦表面上。
 - 手向上扳起抬頭控制桿 (4)，另一隻手將電機頭(10) 向上抬起直至其鎖定。
- 警告！請勿將您的手指和手靠近外殼 (11) 和可傾斜電機頭 (10) 之間的區域，以避免夾傷。**
- 如需攪拌含水量較多的食材，建議將防噴濺罩 (9a) 安裝到主機上。
 - 將欲使用的配件 (攪麵鉤、漿型攪拌器、球型攪拌器) 向上推到攪拌軸上並逆時針旋轉，直到鎖定到位。
 - 將攪拌盆 (7a/7b) 放置於攪拌盆固定底盤 (12) 上，順時針轉動攪拌盆以鎖定到位。接著將食材放入攪拌盆中。
- 警告！除非攪拌盆 (7a/7b) 已鎖緊且電機頭 (10) 已朝下鎖定，否則切勿在攪拌機已安裝配件的情況下操作設備。**
- 向上扳起抬頭控制桿 (4)，另一隻手將電機頭向下移動直至其鎖定，您將會聽到鎖定聲。
 - 插上電源。
 - 加入您要攪拌的食材，並將調速旋鈕旋轉到所需速度 (段速1~10，請依據使用的配件及食材選擇適合的攪拌速度)。搭配防潑濺罩 (9a)可防止液體類食材飛濺，也可透過防潑濺罩上的投料口直接將食材添加至攪拌盆中。
- 警告！不要裝得太滿，以免食材溢出或電機超載。**
- 使用秘訣：**攪拌麵團時，為避免麵粉飛濺，建議先以段速1攪拌60秒，隨後再將調速旋鈕旋轉到所需速度。
- 使用秘訣：**欲使用瞬速設置(間歇攪拌)時，將旋鈕旋轉到“P”處不放，直至達到您的理想攪拌效果。
- 鬆開旋鈕後，旋鈕會自動返回到“0”。

10. 完成攪拌後，將旋鈕轉回 0。
11. 拔掉電器插頭。
12. 向上扳起抬頭控制桿 (4)，另一隻手將電機頭向上傾斜直至其鎖定，您將會聽到鎖定聲。
13. 順時針旋轉攪拌配件，將其從攪拌軸上取下。
14. 逆時針轉動攪拌盆，將其從攪拌盆固定盤上取下。
15. 從攪拌盆中取出混合食材。

使用秘訣：可以使用刮刀將混合食材取出。

16. **如何使用絞肉器*(僅有特定型號含此配件，請依實際銷售商品為主。)**

- 將螺旋軸心 (B) 插入絞肉器外殼 (A)。
 - a. **絞肉：**將刀片 (C) 放在螺旋軸心 (B) 末端的方軸上，並將切割盤 (D1/D2/D3) 放在刀片 (C) 前端。
 - b. **香腸：**組裝製作香腸的組件 (G1, G2)，將其放在螺旋軸心 (B) 末端的方軸上。
 - c. **肉丸：**組裝製作肉丸的組件 (F1, F2)，將其放在螺旋軸心 (B) 末端的方軸上。

擰緊固定環 (E)，直到絞肉器完全固定。

警告！請勿將絞肉器固定環轉得過緊。

- 輕壓前端配件接口上蓋 (13) 將上蓋取出，按下前端配件接口解鎖按鈕 (2)，將組裝好的絞肉器安裝到配件接口 (3)。絞肉器連接牢固後，前端配件接口解鎖按鈕 (2) 將隨之鎖定到位。

- 將攪拌盆 (7a/7b) 或其他容器放在配件下方，用以盛裝食材。

警告！在安裝配件之前，請先關閉設備電源並拔下插頭。

- 將食材托盤 (H) 放在絞肉器外殼 (A) 上方。
- 將切成小塊的生肉或香腸/肉丸混合物放在食材托盤 (H) 上。若放入油脂含量較高的肥肉，請與其他瘦肉一起放入絞肉器。
- 將產品通上電源後，將調速旋鈕旋轉到需要的轉速。
- 使用食材推壓棒 (I) 將肉送入料槽。

警告！請勿將手指或其他器具放入料槽。

警告！絞肉機不適用於含有骨頭、肉筋、或肉皮的食材。

- 使用完配件後，關閉設備並拔下插頭。將前端配件接口上蓋 (13) 安裝回原處。

17. **如何使用切絲切片器***

- 選擇您需要的刨絲器/切片器 (K)，順時針轉動將其插入切絲切片器外殼 (J)。確保配件已完全插入。

警告！刨絲器及切片器非常鋒利，請小心使用！

- 輕壓前端配件接口上蓋 (13) 將上蓋取出，按下前端配件接口解鎖按鈕 (2)，將切絲切片器安裝到配件接口 (3)。切絲切片器連接牢固後，前端配件接口解鎖按鈕 (2) 將隨之鎖定到位。
- 將攪拌盆 (7a/7b) 或其他容器放在配件下方，用以盛裝食材。
- 將食材切成適合放到入料槽的大小。將產品接上電源後，將調速旋鈕旋轉到所需速度。
- 使用食材推壓棒 (I) 將食物送入料槽。

警告！請勿將手指或其他器具放入料槽。

- 使用完配件後，關閉設備並拔下插頭。將前端配件接口上蓋 (13) 安裝回原處。

清潔和保養

- 1 清潔前務必拔掉設備的電源插頭。
- 2 請勿使用具有研磨性的清潔工具/去汙劑/清潔劑等清潔機器。
- 3 切勿將電機及其外殼浸泡在水中，用稍微沾濕的軟布擦拭電機外殼即可。
- 4 不鏽鋼攪拌盆 (7a, 7b)、槳型攪拌器 (8a, 8b)、攪麵鉤 (8c)、球型攪拌器 (8d)、防潑濺罩 (9a)、發酵蓋 (9b)、切絲切片器部分組件 (J~L)、製肉丸(F1, F2)及香腸器(G1, G2)可使用洗碗機進行清洗。

請將組件放置於洗碗機最上方的層架。

警告！刀片、刨絲器及切片器非常鋒利，請小心使用！

警告！請勿將主機外殼、電源線、插頭浸泡於水或其他液體中。

- 5 絞肉器(A~E, H~I)*及切絲切片*食材推壓器 (L) 組件僅可使用溫和清潔劑手洗，請勿放入洗碗機中。
- 6 再次使用機器前，請先將所有配件擦乾後再使用。

****有特定型號含此配件，請依實際銷售商品為主。**

棄置須知



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