

KRUPS



www.krups.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions carefully before using.
- Use appliance only for its intended use.
- To protect against risk of electrical shock, do not put the body of appliance in water or any other liquid.
- Close supervision is necessary when any appliance is used near children. This appliance is not intended for use by children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury to persons, and/or damage to the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to an authorized KRUPS Service Center for examination or repair.
- The use of attachments not recommended or sold by KRUPS may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surface, including the stove.
- Double blade knife is sharp. Handle carefully.
- Bowl must be in place before replacing knife blades.
- The appliance is intended for processing small quantities of food for immediate consumption, and is especially recommended for preparing baby food.
- The appliance is not intended to prepare large quantities of food at one time.

- A rubber/plastic spatula or wooden spoon may be used, when the appliance is in "off" position and unplugged.
- This appliance is for household use only. Any servicing other than cleaning and user maintenance should be performed by an authorized KRUPS Service Center.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is intended for household use only. Do not use it for commercial purposes. Any servicing other than cleaning and user maintenance should be performed by the nearest authorized KRUPS Service Center.

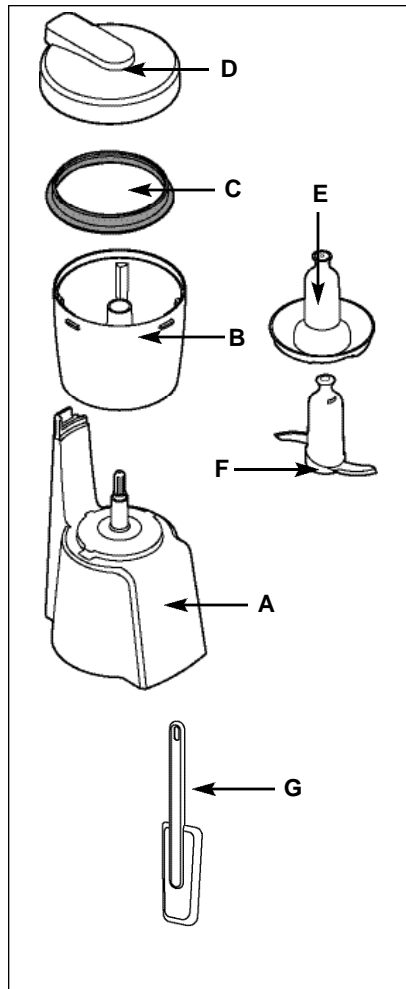
- Check voltage to be sure that the voltage indicated by the name plate agrees with your voltage.
- Do not immerse the appliance in water or any other liquid.
- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repairs should be done by an authorised KRUPS Service Center only.
- Keep your hands and the cord away from hot parts during operation.
- Never clean with scouring powders or hard implements.
- Do not place or use the appliance on hot surfaces such as stoves, hotplates, or near open gas flames.
- Do not expose the appliance to temperatures above 105°F/41°C.
- Do not unplug the unit by pulling on the cord. Instead grasp plug and pull to disconnect.

SPECIAL CORD SET INSTRUCTIONS

Regarding your cord:

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

This is a 300 Watt appliance. If an extension cord is absolutely necessary, a marked electrical rating should be at least as great as the electrical rating of the appliance. Cords rated for less amperage may overheat. Care should be taken to arrange the cord so that it cannot be pulled or tripped over.



Description

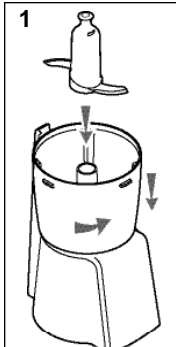
- A Motor unit
- B Bowl
- C Seal
- D Lid
- E Emulsifying disc (according to model)
- F Blade
- G Spatula (according to model)

English

Safety instructions

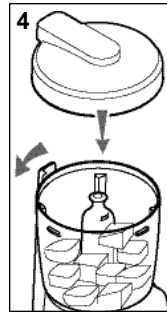
- **This appliance complies with applicable technical rules and standards at the time of manufacture.**
- **Do not leave the appliance within reach of children.**
- **The blades supplied with this appliance are sharp, young children or severely disabled persons should always be supervised when using this appliance.**
- **An electrical appliance is not a toy and should be kept out of reach of children.**
- It is designed to run only on alternating current. Please check before first use that the main power supply corresponds to that indicated on the appliance's rating plate.
- Do not place or use this appliance on a hot plate or close to a flame (gas cooker).
- Only use the appliance on a stable working surface away from water being splashed. Do not turn it upside down.
- Disconnect the appliance:
 - . if it is not working correctly,
 - . before cleaning or maintenance,
 - . after use.
- Never pull the power cord to disconnect the appliance.
- Only use an extension cord if you have already checked that it is in good working order.
- You must not use this household electrical appliance if:
 - . it has been dropped,
 - . the blade is damaged or incomplete.
- If the power supply cord is damaged, it must be replaced by our authorised service dealer to avoid any risk of danger.
- Do not let the power cord hang down.
- Do not immerse the motor unit or put it under water.
- Never pour or mix liquids or food whose temperature is higher than 80°C (175°F) into the bowl. At this temperature, liquid will not boil but will release a small but visible quantity of steam.
- Do not mix hot liquids.
- When mixing food which is warm, do not fill the bowl above the 12oz mark.
- The product has been designed for domestic use and should in no event be employed for professional use.
- This product has been designed for domestic use only. Any commercial use, in appropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- Do not attempt to defeat the cover interlock mechanism.

Use

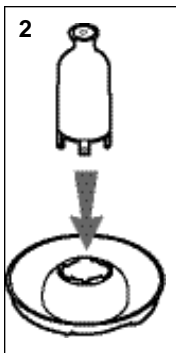


Place the bowl (B) on the motor unit (A) and lock it by turning it. (Fig. 1). counter-clock wise. Then remove the plastic cover and fit the blade (F) or emulsifying disc (E) onto the bowl (B).

Caution, the blades are extremely sharp.

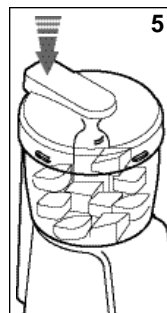


Fit the lid (D) equipped with the seal (C) and lock it by turning it counter-clock wise (Fig. 4). Be certain cover is securely locked in place before operating the appliance.

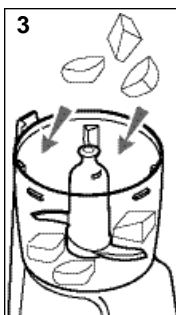


Assemble the emulsifying disc: the emulsifying disc is supplied in two parts (axis + disc). Before using this accessory, clip the axis onto the disc. (Fig. 2).

After this operation, the accessory can no longer be disassembled.



Press the lid (D) to start up (Fig. 5). **Do not run the appliance empty** Do not stick fingers or other items into the bowl while the appliance is plugged in. Blades are sharp and precaution must be exercised. The bowl, without blade and lid, can be used in the microwave oven. However only non fat foods should be used as fatty foods can easily overheat and cause damage to the plastic bowl.



Add the ingredients (Fig. 3). Do not go over the "max." level shown on the bowl (12 oz).

Suggested Preparations

The measuring graduations on the bowl take into account the volume occupied with the blade fitted and are provided as a guide only.

| Ingrédients | Maximum Quantity | Time |
|--|------------------|-----------|
| Onions (cut into quaters) | 1 1/2 cups | 15 pulses |
| Garlic | 1 1/2 cups | 10 pulses |
| Shallots | 12 OZ | 10 pulses |
| Parsley | 1/2 cup | 10 pulses |
| Walnuts, hazelnuts and almonds | 1/2 cup | 10 secs |
| Chocolate | 3/4 cup | 15 secs |
| Soft raw beef(cut into 3/4 inch cubes) | 6 OZ | 15 pulses |
| Cooked ham | 8 OZ | 15 secs |
| Swiss cheese (in 3/4 inch cubes) | 3/4 cup | 10 secs |
| Parmesan cheese (in 3/4 inch cubes) | 1 cup | 20 secs |
| Cooked soup | 12 OZ | 15 secs |

Hints to obtain best results:

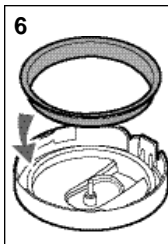
Work in pulses. Process with a pulse action using short bursts of power. If pieces of food remain stuck to the sides of the bowl (beef, onions, etc.), use the spatula to scrape them down and distribute them around the bowl before applying 2 or 3 additional pulses.

Cleaning

Do not immerse the motor unit or put it under running water. Just wipe clean with a sponge.

Handle the blade with care, as the blades are extremely sharp. Do not leave the blade to soak with cutlery or dishes in the sink.

You can wash the bowl, the blade and emulsifying disc in the dishwasher (top basket). To clean the lid correctly, you can remove the seal by pulling it out of the lid.



To fit again, be careful to position it correctly in the groove to secure it (**Fig.6**). Do not use the appliance without the seal.

Recipes

Apple Compote

*3 cup cooked apples, half a lemon,
2/3 cup superfine sugar , 1 tablespoon
of rum*

Place the warm (but not hot) cooked apples, the lemon juice, sugar and rum in the bowl. Blend using the blade for 15 to 20 seconds. Leave to cool and serve. Process in batches as necessary to avoid exceeding the capacity of the bowl.

Pesto sauce

*1 1/2 cup Parmesan cheese, 5 sprigs of
fresh basil, 3 cloves of garlic, ,
15 walnut halves, 1/2 cup of olive oil*

Place the basil and the garlic cloves and cloves into the bowl. Blend finely. Add the Parmesan cheeses in small lumps along with the walnut halves and chop finely for about 20 seconds. Add the olive oil and blend to obtain an even paste

Guacamole

*1 large avocado , 1 clove of garlic, 1/2 a
skinned tomato, 1 tablespoon olive oil,
2 chilli peppers, 1/2 onion, 3 sprigs of
cilantro, 1 dash of lemon juice, salt and
pepper to taste.*

Chop the garlic, onion, cilantro and chilli peppers finely.
Peel the avocado, remove the pit and cut it up before putting in the bowl. Blend for 20 seconds to obtain a smooth purée. Add salt and pepper to taste.

Anchovy Paste

*15 fillets of anchovies in oil, 2 cloves of
garlic, 3 hard-boiled egg yolks, 3
tablespoons of olive oil*

Chop the garlic cloves finely. Add the anchovies and mix again. Blend in the egg yolks with 3 tablespoons of oil. Blend to obtain a cream.
Add oil to achieve the desired consistency.

USING THE EMULSIFYING DISC

(according to model)

Whipped cream

*3/4 cup +2 tbsp heavy cream.
1 1/2 tbsp superfine sugar and 1 sachet of
vanilla sugar (optional).*

Tip to obtain superb, really stiff whipped cream.

Use very cold whipping cream straight from the refrigerator.

Fit the emulsifying disc in the bowl. Pour in the ingredients and lock the lid. Process continuously for 30 seconds.

MAYONNAISE

Tips to make really superb, stiff mayonnaise:

- Use ingredients at room temperature
- Clean the bowl and the disc with cold water
- Respect the quantities of ingredients stated in each recipe.

Note: For best results use olive oil or sunflower oil, or a mixture of both.

Mayonnaise with mustard

Fit the emulsifying disc to the bowl.
*Add the ingredients: 1 egg yolk, 1
tablespoon of French mustard, 1/2
tablespoon of wine vinegar, salt and
pepper. Measure out 3 tablespoons of
oil and set aside.*

Lock the lid and run for 15 seconds. Pour in about 1 tablespoon of oil, process briefly then add the rest of the oil and process continuously for about 20 to 30 seconds.

Mayonnaise without mustard

Proceed as for mayonnaise with mustard, replacing the mustard with 3 tablespoons of lemon juice.

PANCAKE MIX

For 12/3 cups of mix.:

2/3 cup plain flour, 2 eggs, 1/2 teaspoon of fine salt, 2/3 cup milk, 1 teaspoon of oil.

Put all the ingredients in the bowl and pulse until you obtain an even mix (about 10 to 15 seconds).

WAFFLE MIX

2/3 cup plain flour, 1 teaspoon Easybake or Fast Action dried yeast, 1 egg, 1/2 cup milk, 2 1/2 tsp melted butter, 1 tablespoon of vanilla sugar.

Put all the ingredients into the bowl and blend for about 15 to 20 seconds until you get a smooth mix, then leave to stand for 1 hour.

LIMITED WARRANTY

This Krups product is warranted for 1 year from the date of purchase against defects in material and workmanship. During this period, the Krups product that, upon inspection by Krups, is proved defective, will be repaired or replaced, at Krups' option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product. This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow Krups' instructions, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by Krups, or use for commercial purposes.

THE WARRANTIES SET FORTH HEREIN ARE EXCLUSIVE AND NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, ARE MADE BY KRUPS OR ARE AUTHORIZED TO BE MADE WITH RESPECT TO THE PRODUCT.

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion or incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state. If you believe your product is defective:

USA: Please bring the product (or send it, postage prepaid) along with proof of purchase to the nearest authorized Krups Service Center.

CANADA: Please contact the Consumer Service Department for service center locations. If you send the product, please include a letter explaining the nature of the claimed defect and a copy of the sales receipt to validate the warranty.

USA Service center information is subject to change. Please confirm the location is current by visiting our website at www.KrupsUSA.com or by calling our consumer service department.

When shipping the product to the service center, please include a note explaining the issue, a copy of the sales receipt and provide a valid return address on the outside of the shipping box (no PO Boxes please). If the product is out of warranty or warranty can't be validated, the service center will send an estimate of repair for your approval.

USA Service Centers:

California

CES Concord
1170-G Burnett Ave.
Concord, CA 94520
925-827-1011

California

CES Covina
612 S. Shoppers Lane
Covina, CA 91723
626-915-4935

Florida

Southern Electric
510 N. Paramore Ave.
Orlando, FL 32801
407-841-8824

Illinois

Authorized Appliance
1644 West Ogden Ave.
Downers Grove, IL 60515
630-852-1550

Maryland

Waters Appliance
216 E. Diamond Ave.
Gaithersburg, MD 20877
301-258-7500

New York

Turnpike Appliance
3495A Lawson Blvd.
Oceanside, NY 11572
516-486-5700

Washington

Action Small Appliance
1500 145th Place SE
Bellevue, WA 98007
425-643-9806

If you have additional questions, please call our Consumer Service Department for assistance. Please have the type number of your KRUPS appliance available. The type number can generally be located on the bottom of the appliance. It would be helpful if you had the product available at the time of your call in the event additional information is needed.

CONSUMER SERVICE USA:

1-800-526-5377
Monday -Thursday from 8:00 am - 7:00 pm. (EST)
Friday from 8:00 am - 6:00 pm. (EST)
www.KrupsUSA.com

*Please note hours are subject to change.

KRUPS

196 Boston Avenue
Medford, MA 02155

Only letters can be accepted at this address. Shipments and packages that do not have a return authorization number will be refused.

CONSUMER SERVICE CANADA:

1-800-418-3325
Mon - Fri 8:30 a.m. - 4:30 p.m. (EST)
www.Krups.ca

*Please note hours are subject to change.

Groupe SEB Canada Inc.
455 Finchdene Square
Scarborough, Ontario M1X 1B7

