

ELECTRIC BLENDER/CHOPPER/
MILK SHAKER

Figure 1

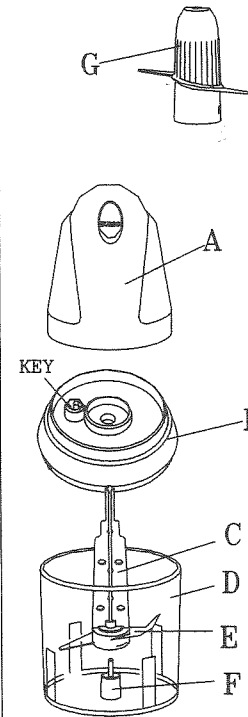


Figure 3

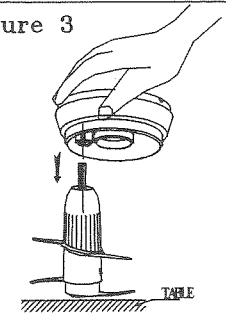


Figure 4

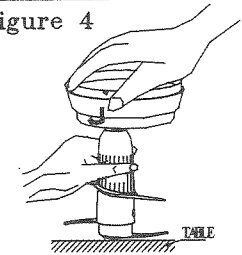


Figure 5

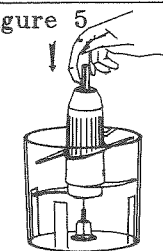


Figure 2

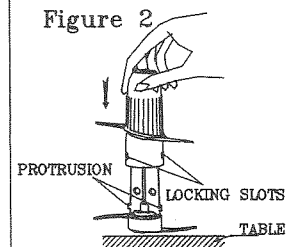
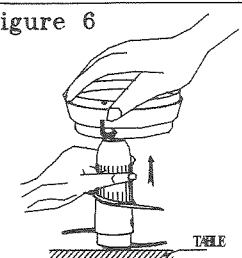


Figure 6



**MODEL ET-261 (DB)
MULTI-FOOD PROCESSOR
INSTRUCTION MANUAL**

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE APPLIANCE. SAVE THIS BOOKLET FOR FUTURE REFERENCE.

[A] Illustration of your Multi-Food Processor

Before you actually assemble and use the Multi-Food Processor, please see Figure 1. For the relevant description of parts shown below:

A Motor Unit **B** Lid **C** Blade Stick **D** Bowl **E** Main Blade
F Blade Support **G** Auxiliary Blade

[B] Safety & Operation guide

- (1) When using any electrical appliance, especially when children are present basic Safety precautions should always be observed.
- (2) Use only on AC230 volts/50 Hz only.
- (3) Always unplug the appliance immediately after use. To unplug the cord by grasping the plug ---do not pull on the cord.
- (4) Do not immerse the Motor Unit (A) into water or under a tap or in a dish-washer. Clean it with a damp sponge only.
- (5) Do not put the Main Blade (E) and the Auxiliary Blade (G) in a dish-washer. Clean it with a damp sponge only.
- (6) Do not use the Multi-Food Processor when it is empty.
- (7) During operation, make sure that the Multi Food Processor is not switched on continuously for longer than the time specified. Allow the appliance to completely cool down after each use.
- (8) To use the Auxiliary Blade (G) can increase the efficiency of the appliance.
- (9) Never attempt to take food or liquid in to and/or out from the Bowl (D) when the Blade(s) is/are moving. Always wait until the Blade(s) stop completely.
- (10) Switch off the appliance before changing accessories or approaching parts which move in use.
- (11) For safety reasons, avoid maintenance by unskilled persons. The appliance should always be returned to an approved Service Center only for adjustment or repair if required.
- (12) If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- (13) The Lid (B) can be used as a lock and unlock tool for the Auxiliary Blade (G). Never try to lock or unlock the Auxiliary Blade (G) without the help of tool.

WARNING - This appliance should be used according to the instructions. Abuse of using the machine will cause hazard. Care is needed when handling cutting blades, especially when removing the blade from the bowl, emptying the bowl and during cleaning.

[C] How to assemble the Multi-Food Processor

- Put the Main Blade Stick (C) on a table. Insert the Auxiliary Blade (G) into the Main Blade Stick (C) to make a double blade set. The locking slots of the Auxiliary Blade (G) should align with the protrusions of the Main Blade Stick (C). (Figure 2).
- Reverse the Lid (B). There is a round Key on the top side of the Lid (B). Attach the key to the end of the Blade Stick (C).
- Grasp the body of the Auxiliary Blade (G) and rotate the Lid (B) clockwise to lock the double blade set. (Figure 4)

- Attach the double blade set onto the Blade Supporter (F) in the Bowl (D) (Figure 5) and pour in the food to be chopped.
Attach the Lid (B) on top of the Bowl (D) and rotate clockwise to lock. Place the Motor Unit (A) onto the Lid collar.
- Plug the appliance in. Press down on the Motor unit (A) and the Multi-Food processor will operate. If you want to have a more powerful operation, you may press down the turbo switch at the same time.
- After use, unplug the appliance and wait until the Blade (E) stops completely. Remove the Motor Unit (A), the Lid (B) and the Blade (E).
- After use, unplug the appliance and wait until the Blade (E) stops completely. Remove the Motor Unit (A), the Lid (B) and the Blade Set.

[D] Dough kneading and chop meat with only Main Blade Set

To knead dough and chop meat, you can only use the Main Blade Stick (C) without Auxiliary Blade (G) because they are too sticky for double blade operation. You may first take off the Auxiliary Blade (G) before kneading. Reverse the Lid (B). There is a round Key on the top side of the Lid (B). Pick up the double blade set carefully at the end of the Blade Stick (C) and place it on the table. Attach the key to the end of the Blade Stick (C). Grasp the body of the Auxiliary Blade (G) and rotate the Lid (B) Anti-clockwise to un-lock the double blade set. (Figure 6)

You can knead up to 170 grams of normal dough with 102 grams water in 40 seconds at High speed. **Caution:** Always stops the machine as soon as the dough has formed a paste. **THE OPERATION CAN BE CARRIED OUT THREE TIMES WITH REST PERIODS OF 15 MINUTES.** (The power is app. 260W at 230V)

You can chop Steak up to 400g each time for 15 second at High speed.

[E] Chopping & Mixing Recommendations Table with Double Blade Set

Maximum Food	Maximum Quantity	Recommendations Table		
		Maximum Size	Recommended Time	Speed
Almonds	100g	whole	10secs	Turbo
Boiled eggs	200g	cut half	10secs	Turbo
Breadcrumbs	20g	20 x 20 x 20mm	10secs	Low or Turbo
Celery	30g	50 x 20 x 15mm	10secs	Turbo
Garlic	150g	30 x 30 x 30mm	Pulse 5secs	Low & Turbo
Ham	200g	20 x 20 x 20mm	10secs	Turbo
Hazelnuts	100g	whole	15secs	Turbo
Ice cream	400g	30 x 30 x 30mm	20secs	Turbo
Light Batter	0.4L	-----	15secs	Low or Turbo
Onions	200g	30 x 30 x 30mm	Pulse 5 secs	Low & Turbo
Parsley	30g	cut short	10secs	Low or Turbo
Pepper	0.2L	-----	25secs	Turbo
Shallots	250g	30 x 30 x 30mm	Pulse	Low & Turbo
Spice	0.4L	-----	30secs	Turbo
Soup	0.4L	-----	30secs	Turbo
Walnuts	100g	whole	10secs	Turbo

Banana Milkshake

-Milk	300ml	} Pulse (i.e. Turbo/Low, Turbo/Low...) for 40 to 60secs
-Banana	150g	
-Ice cubes	6 small ice cubes	

Iced Coffee

-Instant coffee	5 teaspoonfuls	} Pulse (i.e. Turbo/Low, Turbo/Low...) for 30 to 50secs
-Granulated sugar	8 teaspoonfuls	
-Ice cubes	6 small ice cubes	
-Milk	225ml	

NOTE : For milkshaking with ice cubes, it is recommend that crush the ice cubes first by using Pulse method (i.e. Turbo/Low, Turbo/Low...) about 20secs, then add milk and all other ingredients together to mix again.

[F] How to clean your Multi-Food Processor

IMPORTANT: Never put the motor unit under a tap or in a dishwasher but clean it with a damp sponge. Handle the blades carefully when cleaning. They are extremely sharp.

Cleaning the processor bowl and accessories

- unplug the appliance
- Remove the **motor unit (A) and Bowl Lid (B)**.
- Remove the **blade stick (D) and the Auxiliary Blade (G) form the processor bowl (D)**.
- Unlock the **Auxiliary Blade (G)** from the **Blade Stick (D)** by the key on the reversed side of the **Bowl Lid (B)**.
- Rinse the **bowl lid (C), processor bowl (E), and the accessories** under running water.
- Dry the accessories naturally.
- Wipe clean the **motor unit (A)** with a damp cloth; never immerse in water.

[F] Technical features

- 230V~ 50 Hz
- 260 Watts
- GS approval