



# Electrolux

## Instruction Book

UltimateTaste 700

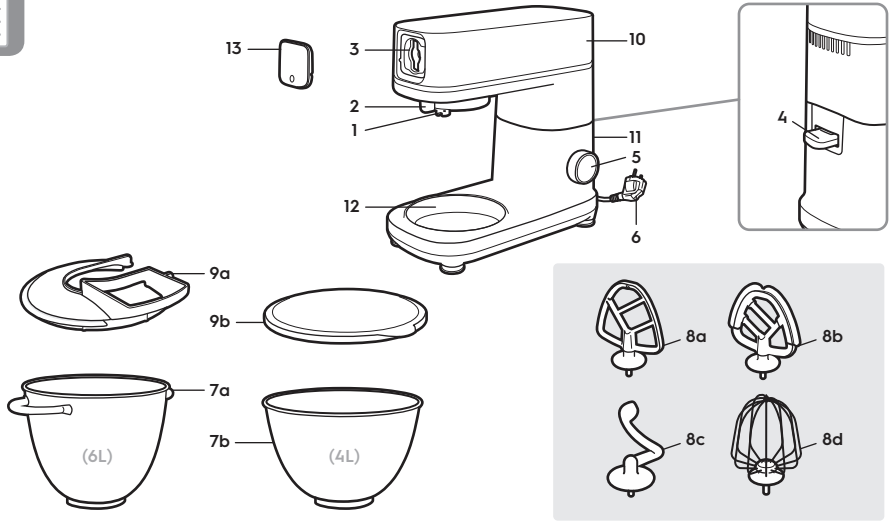
Kitchen Machine

E7KM1-800P

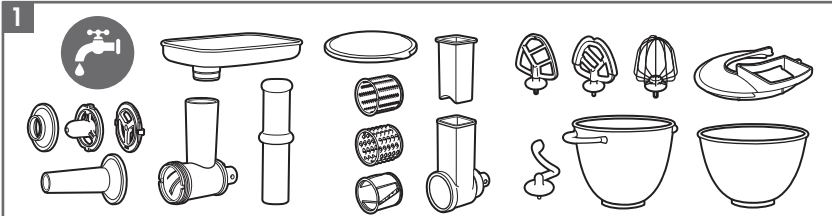
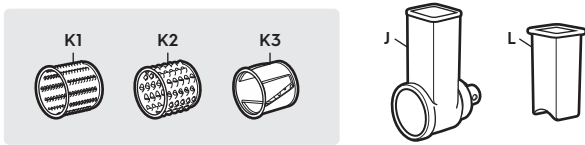
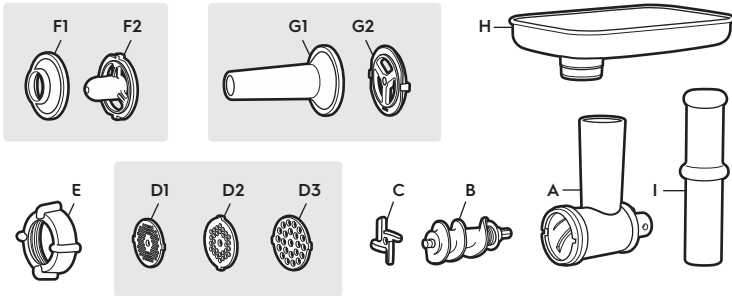


EN INSTRUCTION BOOK



































CNS 说明书















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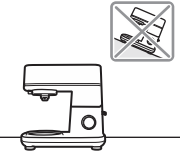





Accessory		Capacity (Min - Max)
 + 	Maximum setting : 10	 2-11eggs  100-1,000ml cream
 + 	Maximum setting : 10	 2-15eggs  100-1,500ml cream
 + 	Maximum setting : 6	 1-8eggs  200-1600g cake dough
 + 	Maximum setting : 6	 1-13eggs  200-2600g cake dough
 + 	Maximum setting : 6	 1-6eggs  200-1200g cake dough
 + 	Maximum setting : 6	 1-10eggs  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

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

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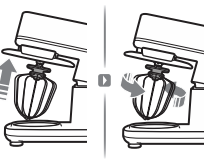
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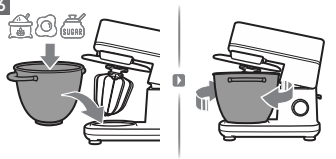
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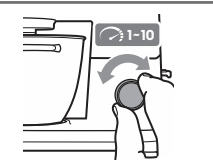
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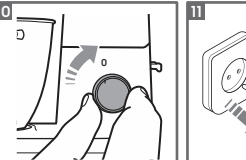
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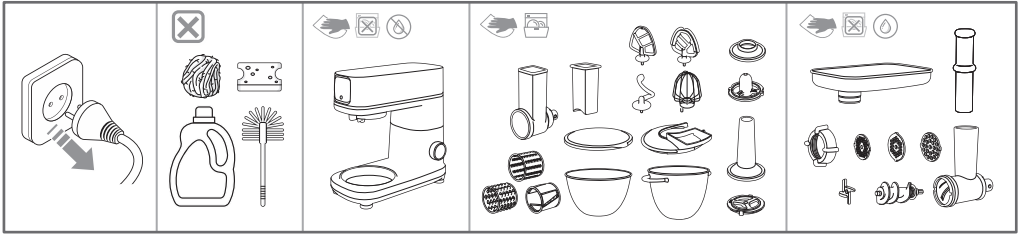
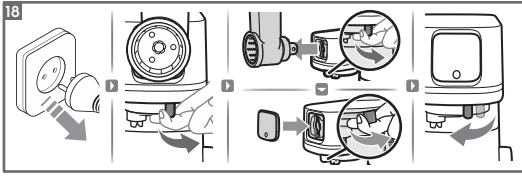
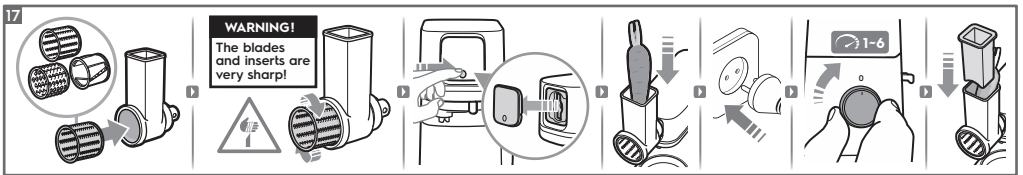
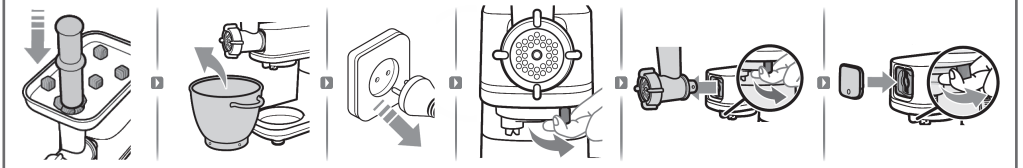
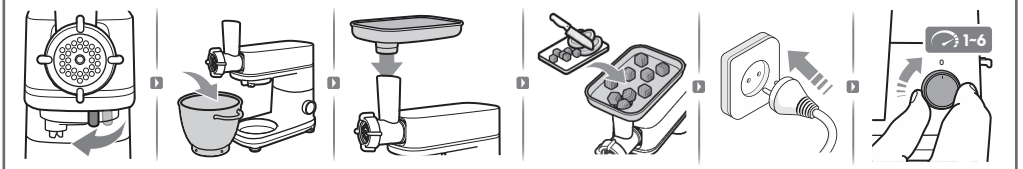
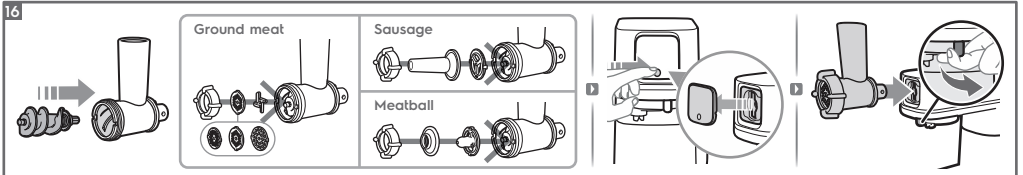
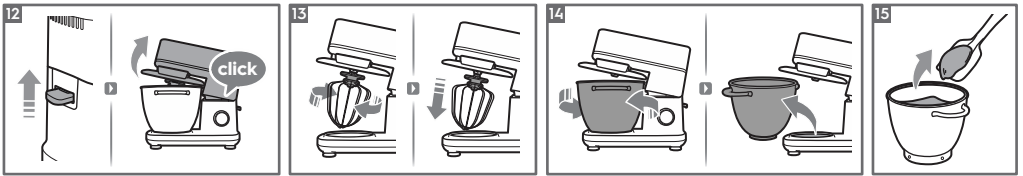


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## INSTRUCTION MANUAL

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.

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## 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:
  - sta~ kitchen areas in shops, o~ces and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
- Switch o~ 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

- 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

### Meat Grinder\* .....

- A Grinder housing
- B Grinder screw
- C Grinder knife
- D1 Fine grinder plate
- D2 Medium grinder plate
- D3 Coarse grinder plate
- 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 200 g 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	10 eggs 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.

2 Place the appliance on a flat surface.

3 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 ).**

4 Place a Splash Guard if you plan to work with liquid textures.

5 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.

6 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.**

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

8 Plug into mains.

9 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.

## 说明书

手册内的插图仅做说明使用，可能与实际产品不同。  
首次使用本产品前，请仔细阅读所有使用说明。  
保留此说明书以备日后参考。

## 安全建议

首次使用本产品前请仔细阅读下列说明。

- 本电器不适用于身体、感官或智力低下或缺乏经验和知识的人士（包括儿童）使用，除非他们得到监督或指导，能够以安全的方式使用该电器，并了解负责其安全的人员所涉及的危险。
- 儿童应受到监督，以确保他们不会将此电器当作玩具。在没有监督的情况下，儿童不得进行清洁和维护。
- 无人看管此电器以及在组装、拆卸或清洁之前，务必断开电源。
- 不建议让儿童使用此电器。请将电器及其电源线放在儿童接触不到的地方。
- 如果电源软线损坏，为了避免危险，必须制造商、其维修部或类似部门的专业人员更换。
- 本设备仅供居家或类似环境中使用，例如：
  - 店家、办公室和其他工作环境内的员工厨房；
  - 饭店、旅社、民宿和其他居家类型环境中供客人使用。任何不当使用所导致的损坏，伊莱克斯将不负任何责任。
- 更换配件或接触使用中的零部件之前，请关闭本设备并断开电源。
- 始终将本设备放置在平坦稳固的表面上。
- 本设备仅供室内和居家使用。
- 本设备运行时，请确保其始终在您的视线范围内。
- 请勿使用本设备搅拌油漆，可能会引发爆炸。
- 请勿让电源线悬挂在桌子边缘或放置在表面温度高的橱柜上。
- 请勿将您的手指和手靠近外壳和倾斜电机头之间的区域，以避免受伤。
- 除非搅拌盆已放置于固定盘上且电机头（10）已朝下锁定，否则切勿操作设备。
- 不要将食材装得太满，以免食材溢出或电机超载。搭配防泼溅罩可防止液体类食材飞溅，也可透过防泼溅罩上的投料口直接将食材添加至搅拌盆中。
- 如需搅拌大份量混合食材（例如：面包面团），请避免连续使用本设备超过10分钟。在继续搅拌前应让设备冷却约20分钟后再使用，并请留意须依照机身上的建议速度进行搅拌。
- 请勿将设备主体、电源线或插头浸泡在水中或任何其他液体中。
- 清洁设备时，请勿使用具有研磨性的清洁工具、去污剂、清洁剂。
- 使用配件（例如：绞肉器、切丝切片器）时，请始终使用食材推压器将食材推入进料槽，请勿直接用手或其他厨房器具放入食材。
- 警告：为防止因意外复位热熔断路器造成的危险，本产品不得通过外部开关装置控制，例如计时器，或连接到由公共设施定期打开和关闭的线路。



## 组件图标

- 1 搅拌轴
- 2 前端配件接口解锁按
- 3 钮前端配件接口
- 4 抬头控制杆
- 5 调速旋钮
- 6 电源线
- 7a 不锈钢搅拌碗-6L
- 7b 不锈钢搅拌碗-4L
- 8a Y型搅拌桨
- 8b 硅胶边搅拌桨
- 8c 搅面勾
- 8d 打蛋器
- 9a 防溅罩
- 9b 发酵盖
- 10 电机头
- 11 主机外壳
- 12 搅拌碗固定底盘
- 13 前端配件接口上盖

## 绞肉器\*

- A 绞肉器外壳
- B 螺旋轴心
- C 刀片
- D1 切割盘 (细)
- D2 切割盘 (中)
- D3 切割盘 (粗)
- E 固定环
- F1 肉丸塑形盘
- F2 肉丸配件连接盘
- G1 香肠馅管
- G2 制香肠器连接盘
- H 食材托盘
- I 食材推压盘

## 切丝切片器\*

- J 切丝切片器外壳
- K1 刨丝器 (细)
- K2 刨丝器 (粗)
- K3 切片器
- L 食材推压器

\*仅有特定型号含此配件，请依实际销售商品为主。

## 操作说明

- 使用搅拌机前请先清洗不锈钢搅拌盆及其配件。下表建议信息将能帮助您于每次备料时，选用建议最适的配件及放入建议最适食材容量：

速度	配件	食材类型	最小容量	最大容量
最高速度 10	打蛋器 4L搅拌碗	重量轻的混合食材 (例如：奶油、蛋白)	2个鸡蛋或 100 ml 鲜奶油	11个鸡蛋或 1000 ml 鲜奶油
最高速度 10	打蛋器 6L搅拌碗	重量轻的混合食材 (例如：奶油、蛋白)	2个鸡蛋或 100 ml 鲜奶油	15个鸡蛋或 1500 ml 鲜奶油
最高速度 6	Y型搅拌桨 4L搅拌碗	重量中等的混合食材 (例如：可丽饼或海绵蛋糕糊)	1个鸡蛋或 200g 蛋糕糊	8个鸡蛋或 1600g 蛋糕糊
最高速度 6	Y型搅拌桨 6L搅拌碗	重量中等的混合食材 (例如：可丽饼或海绵蛋糕糊)	1个鸡蛋或 200g 蛋糕糊	13个鸡蛋或 2600g 蛋糕糊
最高速度 6	硅胶边搅拌桨 4L搅拌碗	重量中等的混合食材 (例如：可丽饼或海绵蛋糕糊)	1个鸡蛋或 200g 蛋糕糊	6个鸡蛋或 1200g 蛋糕糊
最高速度 6	硅胶边搅拌桨 6L搅拌碗	重量中等的混合食材 (例如：可丽饼或海绵蛋糕糊)	1个鸡蛋或 200g 蛋糕糊	10个鸡蛋或 2000g 蛋糕糊

速度	配件	食材类型	最小容量	最大容量	
最高速度 3	搅面勾 4L搅拌碗	重量较重的面团混合 食材 (例如: 面包、 披萨或油酥面团)	75% 水合	130g 面粉或 230g面团	1.17kg 面粉或 2.1kg 面团
			57 % 水合	175g 面粉或 290g面团	1.05kg 面粉或 1.74kg 面团
			40 % 水合	250g面粉或 400g面团	0.75kg 面粉或 1.2kg 面团
最高速度 3	搅面勾 6L搅拌碗	重量较重的面团混合 食材 (例如: 面包、 披萨或油酥面团)	75 % 水合	130g 面粉或 230g面团	1.85kg 面粉或 3.25kg 面团
			57 % 水合	175g 面粉或 290g面团	1.4kg 面粉或 2.1kg 面团
			40 % 水合	250g面粉或 400g面团	1.0kg 面粉或 1.6kg 面团

\*水合比例指的是面团配方中水相对于面粉的重量比例。

举例: 如果面团配方中包括400克水和1000克面粉, 则意味着40%水合。

#### 其他多功能配件

速度	配件	食材类型	
最高速度 6	绞肉器	绞肉	去骨、去皮、去掉肌肉层的常见肉类 (例如: 鸡肉、猪肉、牛肉)
		香肠/肉丸	去骨、去皮、去掉肌肉层的混合肉类 (例如: 鸡肉、猪肉、牛肉)
最高速度 6	切丝切片器	蔬菜 (胡萝卜、黄瓜、南瓜等)	
		硬质奶酪 (例如: 巧达干酪、高达起司)	

注意: 海鲜或蔬菜经绞肉器处理后会变成水状物, 无法形成合适的肉碎, 因此不建议您在绞肉器中单独放入这类食材。请勿放入高纤维食物 (如姜、韭菜等), 绞肉器无法处理这类食材。

2. 请将本产品放置在平坦表面上。
3. 手向上扳起抬头控制杆 (4), 另一只手将电机头 (10) 向上抬起直至其锁定。  
**警告! 请勿将您的手指和手靠近外壳 (11) 和可倾斜电机头 (10) 之间的区域, 以避免夹伤。**
4. 如需搅拌含水量较多的食材, 建议将防溅罩 (9a) 安装到主机上。
5. 将欲使用的配件 (搅面勾、Y型搅拌桨、打蛋器) 向上推到搅拌轴上并逆时针旋转, 直到锁定到位。
6. 将搅拌碗 (7a/7b) 放置于搅拌碗固定底盘 (12) 上, 顺时针转动搅拌碗以锁定到位。接着将食材放入搅拌碗中。**警告! 除非搅拌碗 (7a/7b) 已锁紧且电机头 (10) 已朝下锁定, 否则切勿在搅拌机已安装配件的情况下操作设备。**
7. 向上扳起抬头控制杆 (4), 另一只手将电机头向下移动直至其锁定, 您将会听到锁定声。
8. 插上电源。
9. 加入您要搅拌的食材, 并将调速旋钮旋转到所需速度 (段速1~10, 请依据使用的配件及食材选择适合的搅拌速度)。搭配防溅罩 (9a) 可防止液体类食材飞溅, 也可透过防溅罩上的投料口直接将食材添加至搅拌碗中。  
**警告! 不要装得太满, 以免食材溢出或电机超载。**

**使用秘诀:** 搅拌面团时, 为避免面粉飞溅, 建议先以段速1搅拌60秒, 随后再将调速旋钮旋转到所需速度。

**使用秘诀:** 欲使用瞬速设置 (间歇搅拌) 时, 将旋钮旋转到“P”处不放, 直至达到您的理想搅拌效果。

松开旋钮后, 旋钮会自动返回到“0”。

10. 完成搅拌后，将旋钮转回 0。
11. 拔掉电器插头。
12. 向上扳起抬头控制杆 (4)，另一只手将电机头向上倾斜直至其锁定，您将会听到锁定声。
13. 顺时针旋转搅拌配件，将其从搅拌轴上取下。
14. 逆时针转动搅拌碗，将其从搅拌盆固定盘上取下。
15. 从搅拌碗中取出混合食材。

**使用秘诀：**可以使用刮刀将混合食材取出。

#### 16. 如何使用绞肉器\* (仅有特定型号含此配件，请依实际销售商品为主。)

- 将螺旋轴心 (B) 插入绞肉器外壳 (A)。
  - a. **绞肉：**将刀片 (C) 放在螺旋轴心 (B) 末端的方轴上，并将切割盘 (D1/D2/D3) 放在刀片 (C) 前端。
  - b. **香肠：**组装制作香肠的组件 (G1, G2)，将其放在螺旋轴心 (B) 末端的方轴上。
  - c. **肉丸：**组装制作肉丸的组件 (F1, F2)，将其放在螺旋轴心 (B) 末端的方轴上。

拧紧固定环 (E)，直到绞肉器完全固定。

**警告！请勿将绞肉器固定环转得过紧。**

- 轻压前端配件接口上盖 (13) 将上盖取出，按下前端配件接口解锁按钮 (2)，将组装好的绞肉器安装到配件接口 (3)。绞肉器连接牢固后，前端配件接口解锁按钮 (2) 将随之锁定到位。

- 将搅拌盆 (7a/7b) 或其他容器放在配件下方，用以盛装食材。

**警告！在安装配件之前，请先关闭设备电源并拔下插头。**

- 将食材托盘 (H) 放在绞肉器外壳 (A) 上方。
- 将切成小块的生肉或香肠/肉丸混合物放在食材托盘 (H) 上。若放入油脂含量较高的肥肉，请与其他瘦肉一起放入绞肉器。
- 将产品通上电源后，将调速旋钮旋转到需要的转速。

- 使用食材推压棒 (I) 将肉送入料槽。

**警告！请勿将手指或其他器具放入料槽。**

**警告！绞肉机不适用于含有骨头、肉筋、或肉皮的食材。**

- 使用完配件后，关闭设备并拔下插头。将前端配件接口上盖 (13) 安装回原处。

#### 17. 如何使用切丝切片器\*

- 选择您需要的刨丝器/切片器 (K)，顺时针转动将其插入切丝切片器外壳 (J)。确保配件已完全插入。**警告！刨丝器及切片器非常锋利，请小心使用！**

- 轻压前端配件接口上盖 (13) 将上盖取出，按下前端配件接口解锁按钮 (2)，将切丝切片器安装到配件接口 (3)。切丝切片器连接牢固后，前端配件接口解锁按钮 (2) 将随之锁定到位。

- 将搅拌盆 (7a/7b) 或其他容器放在配件下方，用以盛装食材。

- 将食材切成适合放到入料槽的大小。将产品接上电源后，将调速旋钮旋转到所需速度。

- 使用食材推压棒 (I) 将食物送入料槽。

**警告！请勿将手指或其他器具放入料槽。**

- 使用完配件后，关闭设备并拔下插头。将前端配件接口上盖 (13) 安装回原处。

## 清洁和保养

- 1 清洁前务必拔掉设备的电源插头。
- 2 请勿使用具有研磨性的清洁工具/去污剂/清洁剂等清洁机器。
- 3 切勿将电机及其外壳浸泡在水中，用稍微沾湿的软布擦拭电机外壳即可。
- 4 不锈钢搅拌碗 (7a, 7b)、Y型搅拌桨 (8a, 8b)、搅面勾 (8c)、打蛋器 (8d)、防溅罩 (9a)、发酵盖 (9b)、切丝切片器\*部分组件 (J~L)、制肉丸\* (F1, F2) 及香肠器\* (G1, G2) 可使用洗碗机进行清洗。

请将组件放置于洗碗机最上方的层架。

**警告! 刀片、刨丝器及切片器非常锋利，请小心使用!**

**警告! 请勿将主机外壳、电源线、插头浸泡于水或其他液体中。**

- 5 绞肉器\* (A~E, H~I)组件仅可使用温和清洁剂手洗，请勿放入洗碗机中。
- 6 再次使用机器前，请先将所有配件擦干后再使用。

**\*有特定型号含此配件，请依实际销售商品为主。**

## 弃置须知



本产品或其包装上的这个标志说明该产品不可作为家庭垃圾丢弃。弃置时请将产品交由当地回收服务厂商处理，或联络当地政府机构寻求协助，以便安全拆除电器电池/零件并正确回收。请遵守您所在国家针对电器产品回收和充电电池的规定。

由于Electrolux坚持持续开发产品的政策，本手册之中提及的产品规格、颜色、详细信息等等均可能随时更改，恕不另行通知。

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