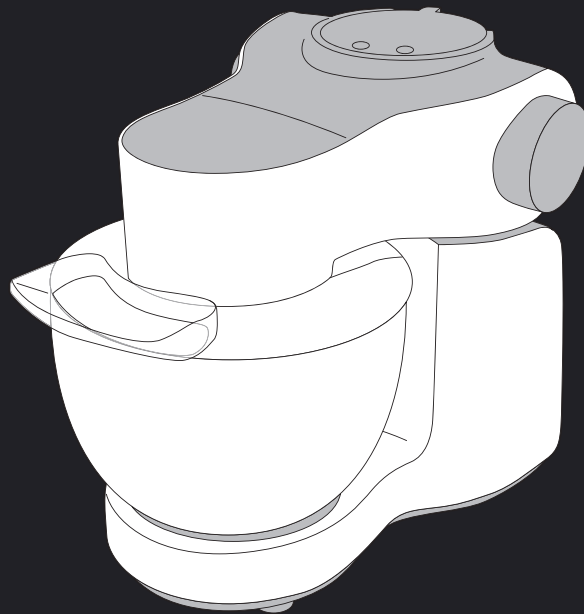


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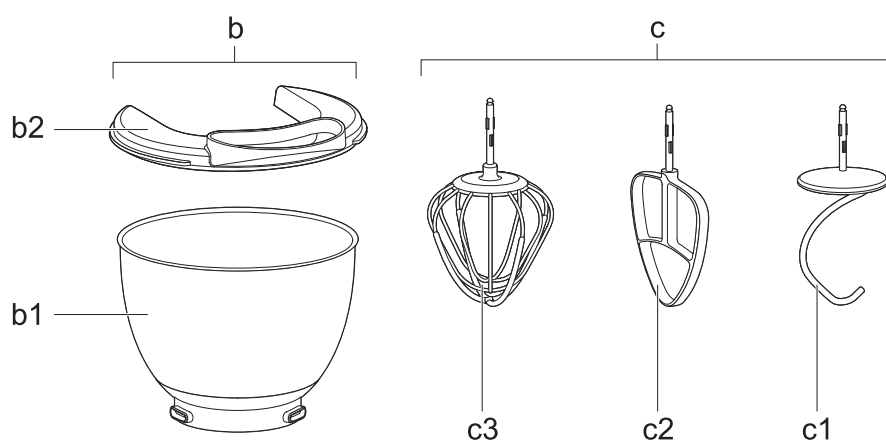
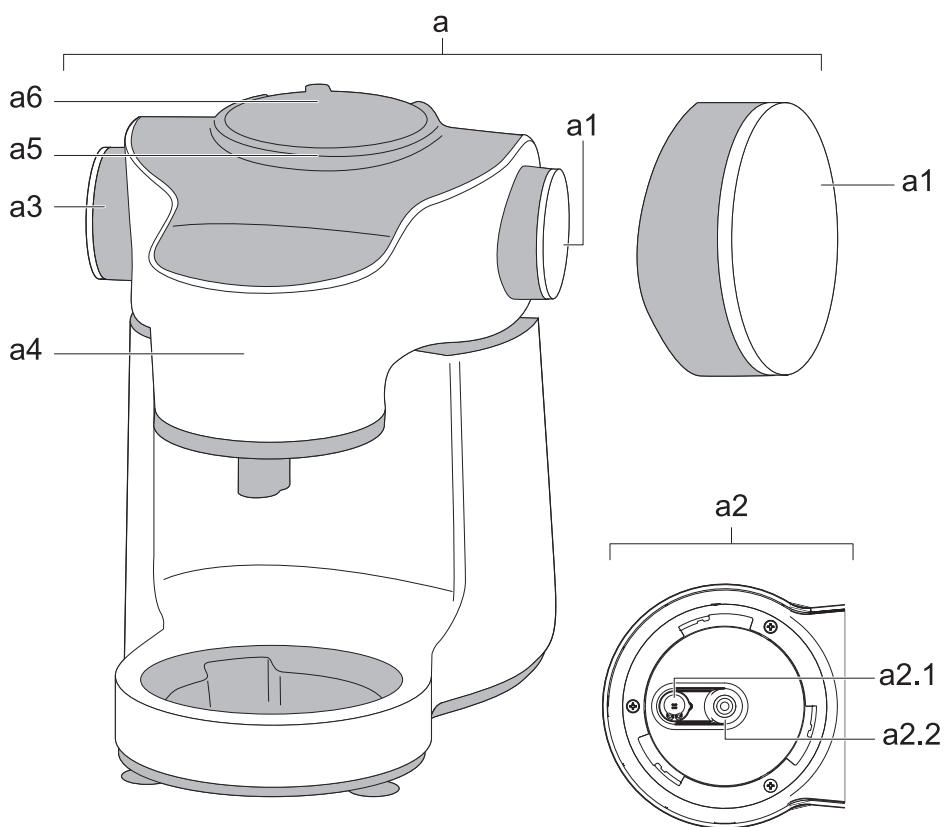
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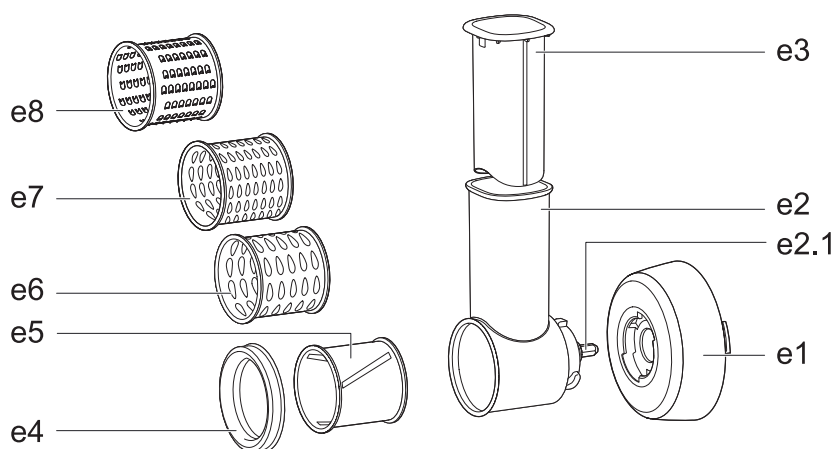
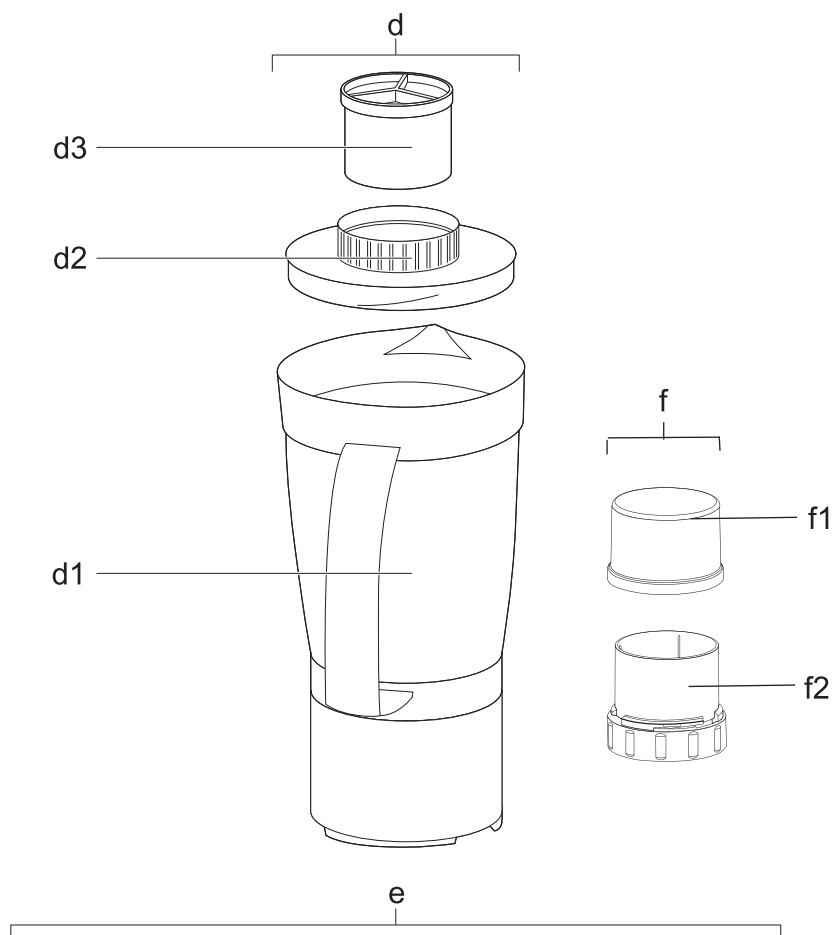
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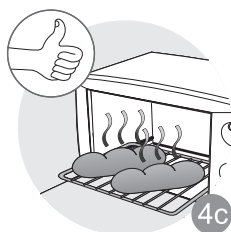
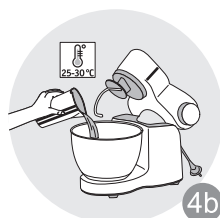
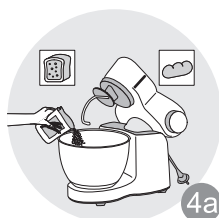
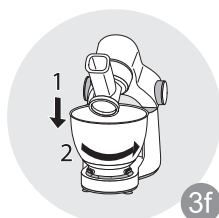
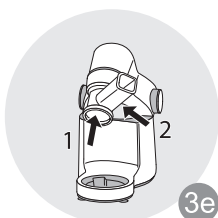
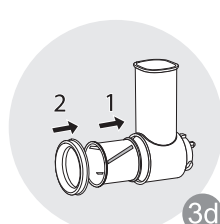
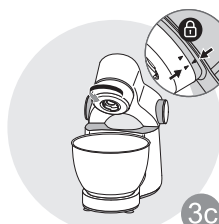
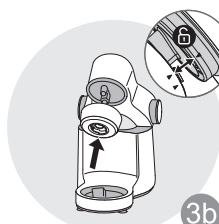
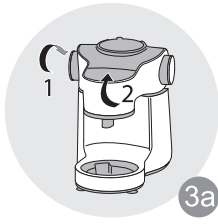
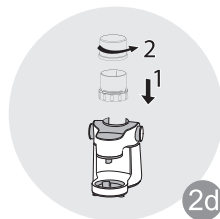
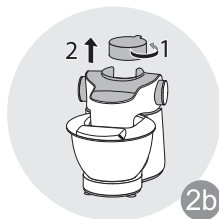
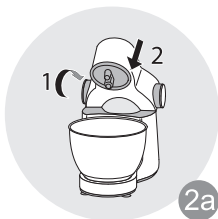
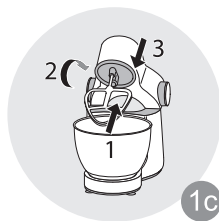
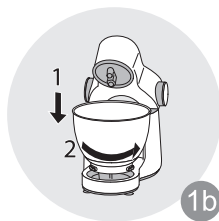
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Warning: Carefully read the "Safety Instructions" booklet and these Directions for Use prior to using your appliance for the first time.

EN

DESCRIPTION

a - Motor unit

- a1** Speed selector
- a2** Low-speed outlet
- a2.1** Mixer accessories outlet
- a2.2** Vegetable slicer outlet
- a3** Multi-function head release button
- a4** Multi-function head
- a5** High-speed outlet
- a6** Cover for outlet a5

b - Bowl assembly

- b1** Bowl
- b2** Lid

c - Mixer accessories

- c1** Dough hook (for yeast dough)
- c2** Mixer (for shortcrust pastry, cake mixture, mashed potatoes, cake frostings and icings, etc)
- c3** Balloon whisk (for whipping e.g. egg, whipped cream, creme patissiere, soufflé)

d - Blender jug (depending on model)

- d1** Jug
- d2** Lid
- d3** Measuring cap

e - Vegetable slicer (depending on model)

- e1** Vegetable slicer attachment
- e2** Drum body
- e2.1** Shaft
- e3** Pusher
- e4** Drum retaining collar
- e5** Slicer drum A
- e6** Coarse grater drum C
- e7** Fine grater drum D
- e8** Potato shredder R (for potato fritters - depending on model)

FIRST USE

- Clean bowl and accessories in hot water and a little washing up liquid before use. Rinse well and dry thoroughly.
- Place the appliance on a flat, stable, heat-resistant surface away from sources of heat or water splashes. **Make sure that the speed selector (a1) is in "0" position** and plug in your appliance.
- You have several options for starting your appliance:
 - Intermittent operation (pulse):** turn the speed selector (a1) to the "pulse" position. Using a succession of pulses can give you better control when preparing certain foods.
 - Continuous operation:** turn the speed selector (a1) to the desired position from "1" to "4" depending on the food you are preparing.
- You can change the speed required during preparation.
- To stop the appliance, turn the selector (a1) to "0" and then unplug your appliance.

Overloading protection:

Your kitchen appliance is equipped with a microprocessor that controls and analyses the power when operating. If your appliance is overloaded, it will adapt by reducing its speed or switching off by itself. If it switches off, set the speed selection button (a1) to position "0", unplug your appliance, and remove some of the ingredients. Allow your appliance to rest for a few minutes. You can then plug in and restart your appliance by turning the speed selection button (a1) to the speed required for the recipe.

1 - MIXING/KNEADING/BEATING/EMULSIFYING/WHISKING

ACCESSORIES USED:

Bowl (b1)

Lid (b2)

Dough hook (c1) or mixer (c2) or balloon whisk (c3)

1.1 ASSEMBLING THE BOWL ACCESSORIES (DIAGRAMS 1):

- Turn the button (a3) to unlock the multifunctional head (a4) and lift it until it stops.
- Lock the bowl (b1) (anti-clockwise) on the appliance and put in the ingredients.
- Insert the desired accessory (c) into the outlet (a2.1), until it is clipped in place.
- To lower the multi-function head (a4) to the horizontal position: turn the button (a3) and manually lower the multi-function head (a4) until it locks (the button (a3) returns to its initial position).
- Slide the lid (b2) over the bowl (b1).
- **Please note:** it is not necessary to use the lid. It limits the risk of splashing.
- Make sure that the cover (a6) is correctly in place on the high-speed outlet (a5).

1.2 USAGE:

- Start by turning the selector (a1) to the desired speed according to the recipe.
- You can add food through the hole in the lid (b2) during preparation.
- To stop the appliance, turn the selector (a1) to "0".

Tips:

- Kneading

- Use the dough hook (c1) **at speed "1" only**.
- You can knead up to:
 - 500 g of flour and 300 g of warm water (25-30°C) for bread dough (e.g. white bread, whole-grain bread, pizza dough, etc.)
 - 400 g of flour and 240 g of warm water (25-30°C) for special breads (French flour above type T55, rye bread, wholemeal bread, ...)
 - 250 g flour for enriched yeast dough and pastry dough (brioche, kugelhupf, shortcrust pastry, etc.)
 - 750 g flour for milk bread (see basic recipe in recipe section)
- Maximum operating time: 13 min.

For the best results when kneading, follow the instructions in figure 4a, 4b and 4c.

- Mixing

- Use the mixer (c2) **at speed "1" to "4"**.
- You can mix up to:
 - 1 kg of sponge cake mixture, choux pastry, etc.
 - 2.7 kg of mixture vanilla sponge slab cake (see basic recipe in recipe section).
- Never use the mixer (c2) to knead heavy dough.
- Maximum operating time: 13 min.

- Beating / emulsifying / whisking

- Use the balloon whisk (c3) **at speed "1" to "4"**.
- You can prepare: mayonnaise, aioli, sauces, beaten egg whites (up to 8 egg whites), chantilly cream or whipped cream (up to 500 ml), etc.
- **Never use the balloon whisk (c3) to knead heavy dough or mix light cake mixture.**
- Maximum operating time: 10 min.

1.3 - DISMANTLING THE ACCESSORIES:

- Wait for the appliance to come to a complete stop and unplug it.
- Remove the lid (b2).
- Using the button (a3), release the multi-function head (a4) and raise it to the upper position.
- Pull the accessory (c1), (c2) or (c3) to remove it from the multi-function head.
- Remove the bowl.

2 - BLENDING/MIXING (DEPENDING ON MODEL)

Depending on the nature of the food, you can use the blender (d) to prepare up to 1 L of thick mixtures (400g carrots, 600g water) and 0.75 L of liquid mixtures.

ACCESSORIES USED:

- Blender jug (d)

2.1 - ASSEMBLING THE BLENDER JUG ACCESSORIES (DIAGRAMS 2):

- Bring the multifunctional head (a4) to the horizontal position: turn the button (a3) and manually lower the multifunctional head (a4) until it locks (the button (a3) returns to its initial position).
- Remove the cover (a6) from the high-speed outlet (a5) by unlocking it.
- Make sure that the appliance is switched off before fitting the blender jug (d).
- Position the blender jug (d) on the high speed outlet (a5), with three possible positions.
- Place the food in the blender jug, and lock the lid (d2) fitted with the measuring cap (d3), by rotating it clockwise.

2.2 - USAGE

- Start by turning the selector (a1) to the desired speed according to the recipe.
- Use the "Pulse" position for better mixing control and for better blending of your preparation.
- You can add food after removing the measuring cap (d3) from the lid (d2) during preparation.
- To stop the appliance, turn the selector (a1) to "0".

Tips:

- Use the blender jug (d) **at speed "3" to "4"**.

Maximum operating time: 3 min.

You can prepare:

- finely blended soups, sauces, stewed fruit, milkshakes and cocktails.
- liquid batter (pancake, fritters, Yorkshire pudding and custard flans).
- If ingredients stick to the sides of the jug when mixing, stop the appliance. Remove the blender jug, and push the food down onto the blades using a spatula and put your blender jug back to continue processing.

- Never fill the blender jug with boiling liquid(over 80 C/176 F). Leave very hot liquids to cool slightly before blending.
- Never run the blender empty.
- Always use the blender jug with its lid.
- Never remove the lid before the blades have stopped completely.
- **Always pour liquid ingredients into the blender jug first before adding solid ingredients.**

2.3 - DISMANTLING THE ACCESSORY

- Wait until the device has completely stopped and unplug it. Remove the blender jug by unlocking it. Put the cover (a6) back in place on the outlet (a5).

3 - GRATING/SLICING (DEPENDING ON MODEL)

ACCESSORIES USED:

- Vegetable slicer attachment (e1)
- Drum body (e2) + pusher (e3)
- Drums (depending on model)
- Drum retaining collar (e4)

3.1 - ASSEMBLING THE ACCESSORIES (DIAGRAMS 3)

- Turn the button (a3) to unlock the multifunctional head (a4) and lift until it stops.
- Fit the attachment (e1) under the multi-function head (a4): align the left-hand mark on the attachment (e1) with the mark on the multi-function head (a4), and turn until the right-hand mark on the attachment (e1) is aligned with that of the multi-function head (a4).
- Insert the chosen drum into the body, and make sure that it is fully engaged in the body. Fit the drum retaining collar (e4).
- Facing the attachment (e) outlet, insert the drum body (e2) inclined to the right, aligning the two bayonets in the drum body with the two notches in the attachment. Push it home. If you find it difficult to fit it, slightly turn the shaft (e2.1) of the drum body and push it again. Turn the drum body anti-clockwise until it latches with the feed tube in the vertical position.
- Lock the bowl (b1) (anti-clockwise) on the appliance.
- Make sure that the cover (a6) is correctly in place on the high-speed outlet (a5).

3.2 - USAGE AND TIPS:

- Run the appliance by turning the selector (a1) to speed "3".
 - Maximum operating time: 10 min.
 - Place the food in the feed tube on the body and press down with the pusher (e3). **Never push the ingredients with your fingers or any other utensil.**
 - To stop the appliance, turn the selector (a1) to "0". Wait for the appliance to come to a complete stop and unplug it.
 - Unlock the drum body in the reverse order of the assembly. When removing the drum (e5), handle it carefully, as it is sharp and could injure you.
 - With the cones, you can prepare up to 2 kg of:
 - Grate coarsely C (e6) / grate finely D (e7): carrots, celery, potatoes, cheese (firm texture), etc.
 - Slice thickly A (e5): potatoes, carrots, cucumbers, apples, beetroot, etc.
 - Potato shredder R (e8): potatoes.
- Maximum quantity: 2 kg.

4 - CHOPPING SMALL QUANTITIES (DEPENDING ON MODEL)

ACCESSORY USED:

- Assembled mini-chopper.

With the mini-chopper, you can chop in few seconds by pulsing: dried figs, dried apricots, etc.

Quantity / max time: 50g / 4 sec.

The mini-chopper is not designed for hard products like coffee.

CLEANING

- Unplug the appliance.
- Never immerse the motor unit (a) in water or put it under running water. Wipe it with a dry or slightly damp cloth.
- For easier cleaning, rinse the accessories immediately after use. **Handle the blades with care to prevent injury as they are sharp (Diagrams 5.a).**
- Wash, rinse and dry the accessories: they are all dishwasher-safe.

Tip:

- In the event any of your accessories are coloured by food (carrots, oranges, etc.), rub with a cloth dipped in cooking oil and then clean them as usual.
- Blender jug (d): pour some hot water containing a few drops of washing up liquid into the blender jug. Close the lid. Place it on the appliance and pulse a few times. After removing it, rinse the bowl in running water and allow to dry (jug upside down).

STORAGE

Do not store your appliance in a humid environment.

WHAT TO DO IF YOUR APPLIANCE DOES NOT WORK

If your appliance does not work, check:

- that it is plugged in correctly.
- that the accessories are correctly locked.
- The position of the speed selector (a1): turn it to position "0" and then select the desired speed again.

Your appliance still does not work? Contact an approved service centre (see list in service booklet).

DISPOSAL OF PACKAGING AND THE APPLIANCE



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 appliance itself, please contact the appropriate service of your local authority.

END-OF-LIFE ELECTRICAL OR ELECTRONIC PRODUCTS



Think of the environment first!

- Your appliance contains valuable materials which can be recovered or recycled.
- Leave it at a local civic waste collection point.

ACCESSORIES

You can customise your appliance and obtain the following accessories from your usual retailer or an authorised service centre:

Bowl	Blender jug	Vegetable slicer:
Bowl lid	Mini-mincer	- A: slicing
Dough hook	Mincer head	- C: coarse grating
Mixer	Mincing bowl	- D: fine grating
Balloon whisk	Vegetable slicer attachment	- R: Potato shredder

Note: you can purchase an accessory only when you present your instruction leaflet or your appliance.

BASIC RECIPES

White bread

Ingredients: 350 g flour (type 55), 210 ml warm water, 5 g dried baker's yeast, 5 g salt.

Put the salt, flour and baker's yeast in the bowl. Fit the dough hook and the lid. Run for a few seconds at speed 1, and add water with the appliance running. Knead for about 8 minutes on speed 1. Allow the dough to rest at room temperature for around half an hour. Then work the dough by hand into a ball. Place the ball of dough on a buttered, floured baking sheet. Allow to rise for about an hour. Preheat the oven to 240°C. Make cuts on the top of the loaf with a sharp blade, and brush with lukewarm water. Put a small container full of water into the oven as this helps the bread to form a golden crust. Bake for 30 minutes.

For the UK only: Use 350 g strong white bread flour - 1½ tsp Easy Bake or Fast Action dried yeast – ¾ tsp salt – ½ tsp sugar – 2 tsp vegetable oil – 210 ml lukewarm water.

Make the dough as the recipe directs but there is no need to rest the dough for half an hour with UK dried yeast. Shape the dough as directed and leave to prove until doubled in size (for about 45 min to 1 hour). Bake in a preheated oven at 230°C for 15 minutes and then reduce to 190°C and bake for a further 15 minutes.

Butter shortcrust pastry

Ingredients: 200 g flour (plain), 100 g softened butter cut into pieces, 50 ml cold water, 1 pinch of salt.

Put the flour, butter and salt in the bowl. Fit the dough hook and the lid. Run for a few seconds at speed 1, and add water with the appliance running. Continue to knead until the pastry forms a ball. Remove from the bowl, cover it in cling film and allow the pastry to rest in a cool place or refrigerator for about half an hour before rolling out and cooking.

Note: Do not substitute butter with margarine or lard.

Milk Bread Rolls

Ingredients: 500 g of flour, 2 eggs, 120 g of soft butter cut into pieces, 70 g of sugar, 200 ml of warm milk, 10 g of dry baker's yeast, 5 g of salt.

Put all ingredients in the bowl. Fit the dough hook and cover. Run at Speed 1 for approximately 13 min. Let the dough rest overnight in the refrigerator. The next day, cut small pieces of dough of approximately 60 g and shape them into rolls.

Place them on a sheet covered with greaseproof paper and let rise for approximately 30 to 40 minutes. Preheat the oven to 180°C. Brush the rolls with some egg yolk to which some milk and sugar has been added. Cook them for approximately 15 min.

For UK only: Use 500 strong white bread flour, 80 g softened butter, 80 caster sugar, 250 ml lukewarm milk, 2 tsp Easybake or Fast Action dried yeast, 1 pinch of salt, 1 egg beaten with 1 tsp water, for glaze.

Make the dough as the recipe directs but there is no need to rest the dough for 1 hour. Shape the dough as directed and leave to prove until doubled in size (for about 45 min to 1 hour). Bake as directed above.

Vanilla sponge cake

Ingredients: 3 eggs, 150 g of caster sugar, 150 g of soft butter cut into pieces, 220 g of plain flour, 1 sachet (11 g) or 4 level tsp baking powder.

Place all ingredients except the flour in the bowl. In the mixer and cover.

Run for a few minutes at Speed 1, then gradually add the flour while continuing to run the device. Mix for a total of 3 min. Preheat the oven to 180°C.

Place the dough in buttered and floured deep sided cake tin. Cook for approximately 40 min.

Feta, Olive and Sun-dried Tomato Loaf

Ingredients: 200 g flour (plain), 4 eggs, 1 sachet (11 g) baking powder or 4 level tsp baking powder, 100 ml cold milk, 50 ml olive oil, 12 sun-dried tomatoes, 200 g diced feta cheese, 15 destoned green olives cut into pieces, salt, pepper.

Preheat the oven to 180°C. Butter and flour a loaf tin. Put the flour, eggs and baking powder in the bowl. Fit the dough hook and the lid. Start at speed 1 and then increase to speed 3. Add the olive oil and milk with the appliance running for one and a half minutes. Decrease to speed 1 and add the sun-dried tomatoes, feta cheese and olives. Add salt and pepper. Pour the mixture into the tin and bake for 30 to 40 minutes.

Mayonnaise

Ingredients: 1 egg yolk, 1 tablespoon mustard, 1 teaspoon white wine vinegar, 250 ml oil (sunflower, olive or half and half of each), salt, pepper.

Attention: **all** the ingredients must be at room temperature.

Put **all** the ingredients except for the oil in the bowl. Fit the balloon whisk and lid. Start at speed 1 and begin to pour the oil in a thin trickle. After 10 seconds, increase to speed 4, and continue to add the oil **little by little**. Once you have added **all** the oil, run the appliance for another 30 seconds.

NB: Keep refrigerated and consume within 24 hours.

Chantilly cream

Ingredients: 250 ml very cold liquid cr è me fraiche*, 50g icing sugar.

Put the cream and icing sugar in the bowl. Fit the balloon whisk and lid. Run the appliance at speed 3 for 2 minutes and then at speed 4 for one and a half minutes.

* liquid creme fraiche is not available in **all** countries.

For the UK only: Use 300 ml **well chilled** double cream and 35 g icing sugar. Place the cream and icing sugar in the bowl. Fit the balloon whisk and lid. Whip on speed 3 until it forms firm peaks (takes about 2 to 3 minutes).

使用本产品前，请仔细阅读使用说明。

CN

产品描述

a - 电动头

- a1 速度旋钮
- a2 配件安装口
- a2.1 搅拌配件安装口
- a2.2 切菜/碎肉配件安装口
- a3 多用抬头旋钮
- a4 多用头
- a5 高速配件安装口
- a6 高速配件安装口盖

b - 不锈钢搅拌盆组件

- b1 不锈钢搅拌盆
- b2 搅拌盆盖

c - 搅拌组件

- c1 揉面钩(用于面包、馒头等面团制作)
- c2 搅拌器(用于塔皮/派皮、蛋糕配料、蛋糕糖衣糖霜、土豆泥等的制作)
- c3 打蛋器(用于打发鸡蛋、奶油、黄油、舒芙蕾)

d - 搅拌杯组件

(取决于不同产品组合，以包装实物为准)

- d1 搅拌杯杯体
- d2 搅拌杯杯盖
- d3 搅拌杯量杯

e - 切菜组件

(取决于不同产品组合，以包装实物为准)

- e1 切菜配件连接器
- e2 切菜进料管
- e2.1 切菜配件安装轴
- e3 切菜配件推料杆
- e4 切菜配件固定环
- e5 切片器
- e6 粗丝 / 粗磨器
- e7 细丝 / 细磨器
- e8 土豆器

f - 迷你食品加工器组件

(取决于不同产品组合，以包装实物为准)

- f1 迷你食品加工器盖子
- f2 迷你食品加工器本体

安全指引

重要防护措施

当使用电器产品时，必须遵守基本的安全预防措施，以减少火灾、触电，及 / 或人身伤害的风险。

- 使用前请仔细阅读说明书。
- 本电器仅用于国内使用。
- 本电器设计和制造的目的是为家用电器，并不适用于以下场所，且不在质保范围内：
 - 商店、咖啡馆以及其他工作环境的员工餐厅
 - 农舍
 - 旅馆、汽车旅馆和其他住宅性环境
 - 家庭式旅馆
- 有心理、身体或者感官障碍、及不具备足够经验或知识的人员(含儿童)不允许使用该电器除非有其监护人密切监督并进行指导。
- 本电器不适宜儿童使用。
- 若电器使用时周围有儿童，请注意密切监视，勿让儿童接触本电器。
- 为防止火灾、触电及人身伤害，请勿将电源线、插座或机器浸入水中或其他液体。
- 不使用机器及需要擦洗时，请先拔下电器插头。擦洗电器前或需要存放电器前，先待其自然冷却。
- 若电器的电源线、插座受损，或电器发生故障，出现不同程度的损坏时，请勿使用本电器。请将电器送到最近的KRUPS服务中心接受检查、维修或调试。
- 请务必使用KRUPS配件，以免引起火灾、触电或人身伤害。
- 请勿在户外使用。
- 勿将电源线挂于桌子、柜台边角，或置于发烫表面。

- 将电器置于平稳、耐热的表面，远离热源。
- 当取出切割刀片，排空混料盆和清洗期间应该小心。
- 请勿将电器置于燃气炉、电炉或任何加热器具上或周围。
- 先连接好电器插头，再连接到墙壁插座。切断电源前，请先关闭电器，再拔下插头。请勿猛拉电源线，应握住插头拔下切断电源。
- 产品在使用时出现任何异常情况（如异常噪音、气味、温度升高、烟雾等），请立即切断电源。
- 请勿将电器用于除说明书上标明的其他用途。
- 请注意本电器的防潮和防冻。
- 保修涵盖产品制造瑕疵及产品在家用使用下的情况，如不遵守本使用守则，而导致任何产品损坏，均不在保修范围内。
- 请注意：切菜组件非常锋利。
- 在拿取搅拌盆中食物前，请务必先取下锋利的配件。
- 电器工作过程中切勿触碰正在运转的配件；务必等待机器完全停止工作后取下配件。
- 电器工作过程中，长发、围巾、领带等切勿靠近电器上方，以免发生意外。
- 一次仅使用一种配件。
- 切勿在搅拌盆中使用超过80° C的液体。
- 切勿搅拌纯固体食物或在空的搅拌盆中使用任何配件。
- 请务必在电器完全停止工作后，取下搅拌盆上盖。
- 在使用搅拌盆时，请先放入液体食物，再放入固体食物。
- 请勿将搅拌盆或搅拌杯（取决于不同产品组合,以包装实物为准）用于除说明书上标明的其他用途，如存储食物、冷藏、消毒、微波炉加热等。
- 为防止工作过程中食物溢出，搅拌盆或搅拌杯（取决于不同产品组合,以包装实物为准）中原材料用量请勿超出最大刻度或说明书中指示的最大用量。
- 切勿使用有破损的电动头、搅拌组件、搅拌杯盖（取决于不同产品组合,以包装实物为准）。
- 清洗或更换配件前，请先切断电源。
- 请参照本说明书，对应使用每个配件的速度档位及工作时间。
- 请参照本说明书，组装或拆装每个配件。

初次使用

- 首次使用，请用清洁剂和温水清洗不锈钢搅拌盆及其他配件，彻底冲洗并擦干。
- 将电器放于平稳、防烫的表面，并远离热源。在连接电源前，**请确保速度旋钮(a1)在“0”档位**。
- 有不同的方法运行电器：
 - Pulse点动：将速度旋钮(a1)旋转到点动档。可连续使用点动功能，达到更好的效果。
 - 连续操作：根据所制作的食物不同，可将速度旋钮(a1)设置到“1”到“4”档。
- 在食物准备过程中，可调整电器运行速度。
- 停止制作，可将速度旋钮(a1)旋转到“0”档，并拔下电器插头，切断电源。

过载保护：

您的厨师机配有微处理器，在运行过程中分析和控制电源。如果电器过载，电器会自动调整降低速度或自动关机。若电器自动关机，可将速度旋钮(a1)旋转到“0”档，并拔下电器插头切断电源，减少食物处理总量。可让电器休息一会后，再重新启动。重新启动电器，请连接电源，将速度旋钮(a1)旋转到所需的档位即可。

警告：在旋转多用抬头旋钮(a3)升起和放下时，请双手操作。请勿将手及其他物品伸进机头背面下方的缝隙中，以免人身受到伤害或导致设备故障。

1-混合/揉面/搅打/乳化/打发

需要使用的配件：

- 不锈钢搅拌盆(b1)
- 搅拌盆盖(b2)
- 揉面钩(c1)或搅拌器(c2)或打蛋器(c3)

1.1 安装不锈钢搅拌盆组件（见图 1a-1b-1c-1d）

- 旋转多用抬头旋钮（a3），将多用头（a4）升起到底直至不动。
- 将不锈钢搅拌盆（b1）置于电器主机上并逆时针旋转锁定，放入食材。
- 将搅拌组件（c）插入搅拌配件安装口（a2.1），直到组件卡住固定。
- 放低多用头（a4）直至水平：一只手旋转多用抬头旋钮（a3）一只手按下多用头（a4），直至多用头回到初始位置。
- 将搅拌盆盖（b2）插入盖在不锈钢搅拌盆（b1）上。
- 请确保高速配件安装口盖（a6）正确置于高速配件安装口（a5）上，并锁定。

1.2 使用方法：

- 按不同的菜谱，将速度旋钮（a1）旋转到想要的速度档位。
- 可以在食物制作过程中，往不锈钢搅拌碗内添加食物。
- 要关闭电器，将速度旋钮（a1）旋转到 "0" 档。

使用贴士：

- 揉面
 - 使用揉面钩（c1），选择 "1" 档速度。
 - 以下为揉面的最大使用量：
 - 面团：500 克面粉和 300 克温水（25-30 ℃）（如白面包、粗面包、比萨面团等）。
 - 特殊面包：400 克面粉和 240 克温水（25-30 ℃）（如法国面粉 T55、黑面包、全麦面包等）。
 - 250 克面粉的富硒酵母面团和酥类面团（布里欧修、咕咕霍夫、塔皮 / 派皮等）。
 - 750 克面粉的牛奶面包（参见基础菜谱部分）。
 - 最长工作时间：16 分钟。

为实现最佳的揉面效果，请遵守图 4a、4b 和 4c 的指示。

■ 混合

- 使用搅拌器（c2），选择 "1" 到 "4" 档速度。
- 以下为搅拌的最大使用量：
 - 1 公斤海绵蛋糕混合物、泡芙酥皮等。
 - 2.7 公斤香草海绵蛋糕混合物（参见基础菜谱部分）。
- 切勿使用搅拌器（c2）制作硬面团。
- 最长工作时间：16 分钟。

■ 搅打 / 乳化 / 打发

- 使用打蛋器（c3），选择 "1" 到 "4" 档速度。
- 可以制作：蛋黄酱、蒜泥蛋黄酱、酱汁、打发蛋黄（最多可打发 8 个）、尚蒂伊奶油或淡奶油（最多 500 毫升）等。
- 切勿使用打蛋器（c3）制作硬面团或搅拌蛋糕混合物。
- 最长工作时间：12 分钟

1.3 拆卸配件：

- 待机器完全停下后，拔下电源插座。
- 取下搅拌盆盖 (b2)。
- 旋转多用抬头旋钮 (a3)，将多用头 (a4) 升起。
- 从多用头上取下搅拌配件 (c1)、(c2) 或 (c3)。
- 顺时针旋转取下不锈钢搅拌盆。

2- 搅拌 / 混合（取决于不同产品组合，以包装实物为准）

取决于食物性质，可使用搅拌杯 (d) 制作最多 1L 浓稠混合物 (400 克胡萝卜，600 克水) 和 0.75L 液体混合物。

需要使用的配件：

– 搅拌杯(d)

2.1 – 安装搅拌杯组件（见图 2a–2b–2c）：

- 旋转多用抬头旋钮 (a3)，将多用头 (a4) 恢复至原来位置，处于水平位置。
- 旋转高速配件安装口盖 (a6)，使其处于打开状态，并取下。
- 在安装搅拌杯组件 (d) 前，请确保电器是关闭的。
- 将搅拌杯组件 (d) 安装到高速配件安装口 (a5) 上，有 3 个方向的位置可安装。
- 将食物放入搅拌杯，顺时针旋转盖上搅拌杯杯盖 (d2) 和搅拌杯量杯 (d3)。

警告：高速配件安装口 (a5) 在未安装配件时，请勿将高速配件安装口盖 (a6) 打开，以免在设备运行时人身受到伤害或导致设备故障。

2.2 – 使用方法

- 按不同的菜谱，将速度旋钮 (a1) 旋转到想要的速度档位。
- 可使用点动功能，以达到更好的搅拌效果。
- 可以在制作过程中，取下搅拌杯量杯 (a3) 往搅拌杯内添加食物。
- 要关闭电器，将速度旋钮 (a1) 旋转到 "0" 档。

使用贴士：

– 使用搅拌杯组件 (d)，选择 "3" 或 "4" 档速度。

最长工作时间：3 分钟

你可以制作：

- 细腻浓稠的汤、酱汁、果酱，奶昔和鸡尾酒。
- 液体面糊（薄饼、果馅、约克郡布丁和西班牙布丁）。
- 如果在搅拌过程中，食材粘在搅拌杯杯壁上，可以停止制作，用铲子将食材从杯壁上刮下，再重新搅拌。
- 切勿往搅拌杯中加热水（超过 80 °C）。请先冷却一下，再加入搅拌杯搅拌。
- 切勿空转搅拌杯。
- 使用搅拌杯时，必须盖上搅拌杯杯盖。
- 请先往搅拌杯内加入液体，再加固体食材。

2.3 – 拆卸配件：

- 待机器完全停下后，拔下电源插座。将搅拌杯杯体取下。将高速配件安装口盖 (a6) 装回高速配件安装口 (a5)，旋转锁定。

3-切菜

需要使用的配件：

- 切菜配件连接器(e1)
- 切菜进料管(e2)+ 切菜配件推料杆(e3)
- 切菜器
- 切菜配件固定环(e4)

3.1 – 安装切菜组件（见图3a–3b–3c–3d–3e–3f）：

- 旋转多用抬头旋钮(a3)，将多用头(a4)升起到底直至不动。
- 将切菜配件连接器(e1)安装到多用头(a4)上：将切菜配件连接器(e1)上的第一个白色三角符号与多用头(a4)右边上的灰色三角对齐，插入并向左旋转直到固定。
- 将切菜器放入切菜配件，并盖上切菜配件固定环(e4)。
- 将切菜组件(e)的出菜口面向自己，并将切菜配件安装轴(e2.1)对准切菜配件连接器(e1)上的口子，插入后向左旋转，直到切菜进料管(e2)与多用头(a4)垂直。
- 将不锈钢搅拌盆(b1)置于电器主机上并逆时针旋转锁定。
- 确保高速配件安装口盖(a6)正确置于高速配件安装口(a5)上。

3.2 – 使用方法和贴士：

- 使用切菜功能时，将速度旋钮(a1)设置到“3”档。
- 最长工作时间：12分钟
- 将食物放入进料管，并使用切菜配件推料杆(e3)推送食材。切勿使用手或其他工具推送食材。
- 要关闭电器，将速度旋钮(a1)旋转到“0”档，待电器完全停止后，拔下电源插头。
- 以安装时的反方向取下切菜组件。当取下切片器(e5)时，要小心处理，以免伤到自己。
- 使用切菜配件，最多可处理2公斤的食材：
 - 粗丝/粗磨器(e6)上有标记C，细丝/细磨器(e7)上有标记D：胡萝卜、芹菜、土豆、芝士(质地坚硬)等。
 - 切片器(e5)上有标记A：土豆、胡萝卜、黄瓜、苹果、甜菜根等。
 - 土豆器(e8)上有标记R：土豆。
- 最大容量：2公斤

4–切小容量食物（取决于不同产品组合,以包装实物为准）

需要使用的配件：

–安装迷你食品加工器（见图2d）

- 使用迷你食品加工器，通过点动功能，快速切割食材：干无花果、杏干等。
- 最大容量/最长工作时间：50克/4秒，如多次使用，间隔时间为120秒，最多做18个循环，使用时需要用手按住迷你食品加工器。
- 此迷你食品加工器不适用于坚硬食品如咖啡、豆子等。

清洗

- 切断电源。
- 切勿将电动头(a)浸入水或其他液体，也不可以用水冲洗。用干布或湿润的软布轻轻擦拭。
- 为了清洗方便，在使用完后，请立刻清洗配件。清洗刀片时请格外小心，刀片尖锐，以防割伤（见图5.a）。
- 清洁、冲洗后将配件晾干：所有配件都适用于洗碗机清洗。

贴士：

- 如若配件被食材染色(如胡萝卜、橘子等)，可以用软布蘸上食用油擦拭，然后再正常清洗。
- 清洗搅拌杯组件(d)：往搅拌杯内加一些温水，并滴几滴清洁剂，盖上杯盖，装到电器上，使用点动功能搅打几次。然后再取下，以流动的水冲洗并晾干。

存放

请勿将电器存放在潮湿的环境中。

电器不工作怎么办？

如果电器不工作，请检查：

- 插头是否正确连接电源。
- 配件是否正确安装并锁定。
- 确认速度旋钮(a1)的位置：先设置到"0"档，再选择需要的档位。

如果电器仍然不工作，请联系KRUPS售后服务中心。

包装和电器销毁



本产品包装材料对环境不会造成危害，可以按照在您所在地区实施的回收措施来处理。

需要处理本电器，请联系您相应的地方当局。

电器或电子产品使用寿命耗尽



让我们一起保护环境！

- ① 您的电器包含很多可循环再用或可回收的材料。
- ➔ 请将机器送往城市垃圾收集站。

配件

可根据自己的需要，从零售商或售后服务中心购得如下配件：

不锈钢搅拌盆
不锈钢搅拌盆盖
揉面勾
打蛋器

搅拌杯
切菜配件连接器
搅拌器
迷你食品加工器

切菜配件：
切片器
粗丝/粗磨器
细丝/细磨器
土豆器

注意：以上配件仅可在KRUPS相应厨师机上使用。

基础菜谱

白面包

原料：350克高筋粉（最好是法国T55面包粉），210毫升温水，5克干酵母，5克盐

做法：

1. 将盐、面粉和酵母放入不锈钢搅拌盆。安装上揉面勾和不锈钢搅拌盆盖。
2. 用1档速度搅打几秒，然后边搅拌边慢慢加入温水。1档速度揉面8分钟。
3. 室温发酵约一个半小时。取出面团，用手揉均滚圆。将滚圆的面团置于抹过黄油、撒过面粉的烤盘上，发酵1个小时左右。
4. 烤箱预热到240℃。用锋利的刀片，小心的在面团上切割几个均匀的切口。表面刷上温水，烤箱底层加一小碗水，入烤箱烘烤30分钟。

黄油酥皮

原料：200克高筋粉，100克软化的黄油切小块，50毫升冷水，1小撮盐

做法：

1. 将面粉、黄油和盐放入不锈钢搅拌盆。安装上揉面勾和不锈钢搅拌盆盖。用1档速度搅打几秒，然后边搅拌边慢慢加入冷水。继续揉面直到面团成圆形。
2. 取下不锈钢搅拌盆，盖上保鲜膜，放于阴凉或冰箱里醒半小时左右。然后就可以用于制作成品了。

注意：不可以用人造黄油或猪油代替黄油。

牛奶面包卷

原料：500克高筋粉，2个鸡蛋，120克软化的黄油切小块，70克白砂糖，200毫升温牛奶，10克干酵母，5克盐

做法：

1. 将所有原料放入不锈钢搅拌盆。安装上揉面勾和不锈钢搅拌盆盖。用1档速度揉面约13分钟。取下盖上保鲜膜，将不锈钢搅拌盆放入冰箱冷藏发酵一夜。
2. 第二天，将面团分成60克一份，滚圆后整形。放在刷过油的烘焙纸上，醒发30到40分钟。
3. 烤箱预热到180℃。取一个蛋黄，加一点白糖和牛奶（不在原料里），刷在面包卷表面。入烤箱烘烤15分钟。

香草海绵蛋糕：

原料：3个鸡蛋，150克细砂糖，150克软化的黄油切小块，220克低筋粉，11克发酵粉

做法：

1. 将除面粉外的所有原料放入不锈钢搅拌盆。安装上搅拌器和不锈钢搅拌盆盖。用1档速度搅拌几分钟，然后一边搅拌一边慢慢加入面粉，搅拌3分钟。
2. 烤箱预热到180℃。将面糊放入蛋糕模具，入烤箱烘烤约40分钟。

菲达橄榄蕃茄干长条面包

原料：200克高筋粉，4个鸡蛋，11克发酵粉，100毫升冷牛奶，50毫升橄榄油，12颗蕃茄干，200克切丁菲达奶酪，15颗橄榄去核切碎，盐，胡椒

做法：

1. 烤箱预热到180℃。长条面包模具涂上黄油。
2. 将面粉、鸡蛋和发酵粉放入不锈钢搅拌盆，安装上揉面勾和不锈钢搅拌盆盖。先用1档速度搅拌再改用3档。边搅拌边加入橄榄油和牛奶，搅拌半分钟。
3. 再重新回到1档速度，并加入蕃茄干、菲达奶酪和橄榄碎。加入盐和胡椒。
4. 将混合物倒入面包模，入烤箱烘烤30到40分钟。

蛋黄酱

原料：1个蛋黄，1茶匙芥末酱（15毫升），250毫升食用油（葵花籽油、橄榄油，或各一半），盐，胡椒

注意：所有的食材必须为室温的

做法：

1. 将食用油以外的所有食材加入到不锈钢搅拌盆里，安装上打蛋器和不锈钢搅拌盆盖。用1档速度搅拌，一边搅拌一边慢慢加入食用油。10秒钟后，改为4档速度，继续慢慢加入食用油。
2. 等所有食用油加完后，继续搅拌30秒。

贴士：请放入冰箱冷藏，并在24小时内食用完毕。

尚蒂伊奶油

原料：250毫升冷藏新鲜奶油，50克糖粉

做法：

将奶油和糖粉放入不锈钢搅拌盆里，安装上打蛋器和不锈钢搅拌盆盖。用3档速度搅拌2分钟，然后换4档搅拌1分半钟。

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