





Thank you for choosing an appliance from the range, exclusively designed for preparing food and domestic use.

DESCRIPTION

A Motor unit

B Speed start buttons

- B1 Speed dial
- B2 Start button
- B3 TURBO speed

C Mixer foot

D 800 ml jug

E Mini chopper 150 ml (depending on model)

- E1 Bowl
- E2 Blades
- E3 Inner cover
- E4 Lid

F Chopper 500 ml (depending on model)

- F1 Bowl
- F2 Blades
- F3 Cover
- F4 Anti-slip base

G Multi-wire whisk (depending on model)

- G1 Reducer
- G2 Whisk

I Mayonnaise blender

- I1 Mayonnaise blender
- I2 Cup

EN

SAFETY INSTRUCTIONS

- **Before using your appliance for the first time, carefully read these instructions for use and retain them for future reference: the manufacturer shall not accept liability in the event of any use that does not comply with the instructions.**
- Make sure that the voltage that your appliance uses matches that of your electrical supply system. Any error in connection will negate the guarantee.
- This product has been designed for indoor and domestic use only, and at an altitude below 2000m. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- Always disconnect the appliance from the mains power supply when it is unattended and before assembling, dismantling or cleaning it.

- Remember: you may injure yourself if you use the appliance incorrectly.
- Do not use the appliance if it is not working properly or if it has been damaged. In this case, contact an authorised service centre (see the list in the service booklet).
- All maintenance other than cleaning and everyday upkeep by the customer must be performed by an authorised service centre.
- Do not use this appliance to blend or mix non-food items. Never run empty.
- Do not use the jug or bowls as containers for freezing, cooking or sterilization.
- Do not shake your appliance harshly during use.
- Before mixing hot preparations, remove the container from the heat source.
- In order to prevent overflow, do not fill the bowl or jug over the maximum level (if indicated).
- Do not touch any moving parts (blades, etc.).
- Blades are very sharp: to prevent injuries, handle them with care when emptying the bowls (according to model), cleaning, assembling and dismantling the mixer foot, the mayonnaise foot (according to model) and the choppers (according to model).
- Do not immerse the appliance, power cord or plug in any liquid.
- Do not leave the power cord hanging within reach of children.
- Do not leave the power cord close to or in contact with the hot parts of the appliance, near a source of heat or a sharp angle.
- Maintain moving parts (blades) away from the cord during use.

- Never pull the power cord to disconnect the appliance.
- Do not allow long hair, scarves, ties etc. to hang over the appliance or attachment when either is in use.
- Do not use the appliance if the power cord or plug have been damaged. To avoid all danger, have them replaced by an authorised service centre (see the list in the service booklet).
- For your safety, only use spare parts and accessories that are approved for your appliance.
- Be careful if hot liquid is poured into the blender as it can be ejected out of the appliance due to a sudden steaming.
- Do not pour boiling liquids (over 80°C/176°F) in the bowl or jug (according to model).
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not allow children to use the appliance without surveillance.
- It is not intended to be used in the following applications, and the guarantee will not apply for:
 - 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.
- If your appliance "jams" during processing, switch it off and check that the accessory used is not overloaded with ingredients. Carefully remove the ingredients obstructing the blades.
- Your appliance is equipped with a device to protect against overheating (according to model). If your appliance overheats, it will switch itself off. Leave it to cool down for about 20 minutes then start using it again.
- Switch off the appliance and unplug it from the electrical power supply before changing accessories or approaching parts that move in use.
- Refer to the instructions to obtain the operating time and speed settings for your appliance.
- Refer to the instructions for correct fitting and assembly of your accessories.
- Refer to the instructions for initial and regular cleaning of surfaces in contact with foodstuff, and for cleaning and maintenance of your appliance.

EUROPEAN MARKETS ONLY

- With all accessories except the whisk: this appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Children shall not play with the appliance.
- This appliance may be used by persons with reduced physical, sensory or mental capabilities, or whose experience or knowledge is not sufficient, provided they are supervised or have received instruction to use the device

safely and understand the dangers.

- The multiwire whisk (according to model) can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.

USING THE APPLIANCE

- Before using your appliance for the first time, clean the accessories using warm water and washing-up liquid. Rinse and dry them carefully.
- Ensure that your work top is stable and dry.
- Place the ingredients in a container that is tall enough to avoid splashing.
- Do not fill the jug (D) to more than 500 ml (18 fl oz) to avoid splashing.

Mayonnaise blender:

- Fix the mayonnaise blender (I1) on the motor unit (A) **Fig.9**.
- The mayonnaise blender accessory allows you to prepare all kinds of sauces (mayonnaise, mustard sauce, garlic sauce, salad dressing, yoghurt-based sauces...).

Mayonnaise:

- Drop an egg yolk into the cup (I2).
- Add one tablespoon of strong mustard and one tablespoon of vinegar or lemon juice.
- Add some oil (olive or sunflower oil) without exceeding the filling level indicated on the cup.
- Press the blender against the bottom of the cup (so that the blade of the accessory gets in contact with the egg yolk), hold the cup and turn on the Turbo speed for at least 5 seconds, then slowly take the blender out of the mixture while the appliance is running. You can continue then to homogenize your sauce. Maximum operation time: 30 seconds.
- For successful recipes, the mayonnaise blender must always be used with its specific cup (I2).
- We recommend you to wash the blender immediately after use.
- Attention: Do not use the mayonnaise blender for purposes other than preparation of sauces, especially, it is not suitable for the mixing of soup.
- **Mixer foot: FIG 2 - 3 & 4**

- Screw the motor unit (A) onto mixer foot (C) making sure that the motor unit is properly and securely attached, then plug in the appliance. **Fig. 2 and 3.**
- Insert the mixer foot (C) in the jug to mid-height **Fig. 4,** then press the Start Button (B2) after having selected the desired speed by using the Speed dial (B1).
- Your device is equipped with a Turbo function that allows you to use it in full power mode by pressing the corresponding button (B3).

IMPORTANT: Do not operate the appliance when empty.

- Before mixing hot preparations, remove the container from the heat source. For best results, there is no need to move the blender mixer foot in the preparation. Instead insert the mixer foot in the centre of the container with the blender head submerged halfway down in the food.
- For stringy ingredients (leeks, celery, etc.), clean the mixer foot regularly during the preparation, ensuring that you follow the safety instructions for dismantling and cleaning the appliance.
- When making fruit-based preparations, slice the fruit and remove the cores and any stones beforehand.
- Do not operate the appliance to prepare hard ingredients (sugar, chocolate, coffee, ice-cubes).
- **Do not operate the mixer foot (C) at TURBO speed for more than 20 seconds.**

• **Mini chopper 150 ml (depending on model): FIG E & 5**

- Fit the blades (E2) onto the drive pin of the bowl (E1).
- Place the ingredients in the bowl (E1) then fit the inner cover (E3) then the lid (E4).
- Fit the motor unit (A) onto the lid (E4).
- Plug in the motor unit (A) and press the speed start button (B2) and process food.
- Remove the motor unit (A) then the lid (E4) then the inner cover (E3).
- Remove the blades (E2), holding it by its plastic part.
- After use, remove the ingredients.
- **Do not operate this accessory when empty or for more than 10 seconds.**

• **Chopper 500 ml (depending on model): FIG F & 6**

- Place the bowl (F1) on the anti-slip base (F4).
- Fit the blades (F2) onto the drive pin of the bowl (F1).
- Place the ingredients in the bowl (F1) then fit the cover (F3).
- Fit the motor unit (A) onto the cover (F3).
- Plug in the motor unit (A) and press the speed start button (B2).
- Remove the motor unit (A) then the cover (F3).
- Remove the blades (F2) holding it by its plastic part.
- After use, remove the ingredients.
- **Do not operate this accessory when empty or for more than 30 seconds.**

• **Multi-wire whisk (depending on model): Fig G & 7**

- Fit the multi-wire whisk (G2) onto the reducer (G1).
- Fit the reducer (G1) onto the motor unit (A).
- Turn until it is locked in place.
- After use, unscrew the reducer (G1) and remove the whisk (G2).
- **This appliance is not designed to knead dough mixtures or heavy cake mixtures.**
- **Do not operate the multi-wire whisk for more than 3 minutes.**

CLEANING

- All of the parts and accessories of your mixer can be cleaned in the dishwasher **except for the motor unit (A) and the reducers (E4, F3, G1)**, they can only be cleaned with a damp cloth.
- Unplug the appliance from the electrical power supply before cleaning.
- Do not use abrasive scourers or objects containing metal parts.
- Do not immerse the motor unit (A) in water. Wipe it clean with a dry or slightly damp cloth.
- If your accessories are discoloured by food (carrots, oranges, etc.) rub them with a cloth soaked in cooking oil and then clean them as usual. Some staining may occur over time but this will not affect the performance of the appliance.
- Handle the blades with care; they are extremely sharp.

Mayonnaise blender :

Handle the blade carefully, it is extremely sharp.

- Unplug the appliance before any other cleaning operations.
- It is essential to clean the mayonnaise accessory as follows immediately after use:
 1. Rinse the mayonnaise accessory under a warm tap to remove as much residue as possible.
 2. Operate at Turbo speed for 10 to 15 seconds in the large 800 ml jug containing 150 ml (more than 150 ml gives a risk of splashing) of warm water with a few drops of washing-up liquid added to it.
 3. Replace the water in the jug with hot water and then operate the accessory in the same conditions as above.
- For correct cleaning, follow the instructions above.
- Washing in the dishwasher or traditional washing in the sink are complementary but are in no case sufficient.
- All parts and accessories of your blender are dishwasher-safe except for the motor unit (A). Never immerse the motor unit (A) in water or any other liquid. You can clean it with a damp sponge.
- Do not use abrasive sponges or objects containing metal parts.

- In case of colouring of your accessories by food (carrots, oranges...), rub them with a cloth dipped in a little cooking oil and then perform the normal cleaning.

RECIPES

Mixer foot (parts A, B, C, D)

• Mayonnaise:

Place 1 whole egg, 1 tablespoon mild mustard, 1 tablespoon white wine vinegar, salt, pepper, 250 ml olive or sunflower oil in a 800 ml jug.

Mix for 15 seconds.

Tip: All the ingredients should be at room temperature.

• Carrot soup with cumin:

200 g carrots, cut into cubes of 15 mm x 15 mm, 300 ml of water, 1 teaspoon of cumin, salt and pepper

Put the carrot pieces in the 800ml jug and add the water. Mix in max speed for 20 seconds.

Turn off the appliance. Pour the mixture into a saucepan, add the cumin and cook for about 30 min. You can add water during cooking for a thinner soup.

Add salt and pepper according to your taste.

Mini chopper 150 ml (depending on model) FIG E:

• With this accessory, you can mince or chop:

Garlic, Fresh herbs, Onions. (5g in 10 seconds at maximum speed)
70 g of beef with the sinew removed cut into 1 cm square cubes in 3 seconds.
TURBO speed.

Chopper 500 ml (depending on model) FIG F:

• With this accessory, you can mince or chop:

Garlic, Fresh herbs, Onions (20g in 20 seconds at maximum speed).
200 g of beef with the sinew removed cut into 1 cm square cubes in 10 seconds.
TURBO speed.
70g of raw chicken in 3 seconds at TURBO speed.

Multi-wire whisk (depending on model) FIG. G:

Whisked egg whites.

4 egg whites in 3 minutes. Speed 8-20.

IF YOUR APPLIANCE WILL NOT WORK, WHAT SHOULD YOU DO?

• Check:

That your appliance is plugged in correctly to the mains.

That the power cord is in good condition.

Your appliance is equipped with an anti-overheating system. If the appliance is used in excess of its capacity (with too many ingredients or for too long a time) it will stop automatically. Unplug the appliance from the mains, let it cool for about 20 minutes and then continue using it making sure to decrease the amount of ingredients in the bowl and follow the use times indicated in the performance table.

Your appliance will still not work?

HELPLINE:

If you have any product problems or queries, please contact our Customer Relations Team first for expert help and advice: See contact list attached.

ACCESSORIES

- You can purchase the following accessories from your dealer or an authorised service centre (see the list in the service booklet):

Mini chopper 150 ml:

With this accessory, you can mince 70 g beef in 3 seconds.

Chopper 500 ml:

With this accessory, you can mince 200 g beef in 10 seconds.

Express mayonnaise accessory :

This accessory will allow you to quickly whip up any type of cold sauce (mayonnaise, tartar, aioli, salad dressings, yoghurt-based sauces...).

Potato Purée Foot, for making your vegetable purées.

Important, if you want to dispose of an attachment, please refer to this instruction leaflet first and contact an approved service centre (see list at the end) giving the product code for your appliance DD86 or HB86.

Environment protection first !



① Your appliance contains valuable materials which can be recovered or recycled.

➔ Leave it at a local civic waste collection point.

INTERNATIONAL GUARANTEE : COUNTRY LIST			
			
الجزائر ALGERIA	(0)41 28 18 53	سنة واحدة 1 year	www.tefal-me.com
ARGENTINA	0800-122-2732	2 años 2 years	GROUPE SEB ARGENTINA S.A. Billinghurst 1833 3° C1425DTK Capital Federal Buenos Aires
ՀԱՅԱՍՏԱՆ ARMENIA	(010) 55-76-07	2 տարի 2 years	ՓԲԸ "Գրուպու ՄԵԲ", 125171, Մոսկվա, Լենինգրադյան խճուղի, 16A, շին.3
AUSTRALIA	02 97487944	1 year	GROUPE SEB AUSTRALIA PO Box 7535, Silverwater NSW 2128
ÖSTERREICH AUSTRIA	01 890 3476	2 Jahre 2 years	SEB ÖSTERREICH GmbH Campus 21 - Businesspark Wien Süd, Liebermannstr. A02 702 2345 Brunn am Gebirge
البحرين BAHRAIN	17716666	سنة واحدة 1 year	www.tefal-me.com
BANGLADESH	8921937	1 year	www.tefal.com
БЕЛАРУСЬ BELARUS	017 2239290	2 года 2 years	ЗАО «Группа СЕБ-Восток», 125171, Москва, Ленинградское шоссе, д. 16А, стр. 3
BELGIQUE BELGIE BELGIUM	070 23 31 59	2 ans 2 jaar 2 years	GROUPE SEB BELGIUM SA NV 25 avenue de l'Espérance - ZI 6220 Fleurus
BOSNA I HERCEGOVINA	Info-linija za potrošače 033 551 220	2 godine 2 years	SEB Developpement Predstavništvo u BiH Vrazova 8/II 71000 Sarajevo
BRASIL BRAZIL	11 2915-4400	1 ano 1 year	SEB COMÉRCIO DE PRODUTOS DOMÉSTICOS LTDA Rua Venâncio Aires, 433, Pompéia, São Paulo/SP
БЪЛГАРИЯ BULGARIA	0700 10 330	2 години 2 years	ГРУП СЕБ БЪЛГАРИЯ ЕООД бул. България 81 В, ет. 5 1404 София
CANADA	1-800-418-3325	1 an 1 year	GROUPE SEB CANADA 345 Passmore Avenue Toronto, ON, M1V 3N8
CHILE	12300 209207	2 años 2 years	GROUPE SEB CHILE Comercial Ltda Av. Providencia, 2331, Piso 5, Oficina 501 Santiago

COLOMBIA	01 8000 520022	2 años 2 years	GROUPE SEB COLOMBIA Apartado Aereo 172, Kilometro 1 Via Zipaquirá, Cajica Cundinamarca
HRVATSKA CROATIA	01 30 15 294	2 godine 2 years	SEB mku & p.d.o. Vodnjanska 26, 10000 Zagreb
ČESKÁ REPUBLIK CZECH REPUBLIC	731 010 111	2 roky 2 years	Groupe SEB CR s.r.o. Futurama Business Park (budova A) Sokolovská 651/136A 186 00 Praha 8
DANMARK DENMARK	44 663 155	2 år 2 years	GROUPE SEB NORDIC AS Tempovej 27, 2750 Ballerup
EESTI ESTONIA	668 1286	2 aastat 2 years	GROUPE SEB POLSKA Sp. z o.o. ul. Bukowińska 22b 02-703 Warszawa
مصر EGYPT	الخط الساخن: 16622	سنة واحدة 1 year	جروب سب إيجيبت طريق 14 مايو - سموحة الإسكندرية - مصر
SUOMI FINLAND	09 622 94 20	2 vuotta 2 years	Groupe SEB Finland Kutojantie 7, 02630 Espoo
FRANCE Continentale + Guadeloupe, Martinique, Réunion, Saint-Martin	09 74 50 47 74	1 an 1 year	GROUPE SEB France Service Consommateur Tefal 112 Ch. Moulin Carron, TSA 92002 69134 ECULLY Cedex
DEUTSCHLAND GERMANY	0212 387 400	2 Jahre 2 years	GROUPE SEB DEUTSCHLAND GmbH / KRUPPS GmbH Herrnrainweg 5, 63067 Offenbach
ΕΛΛΑΔΑ GREECE	2106371251	2 χρόνια 2 years	SEB GROUPE ΕΛΛΑΔΟΣ Α.Ε. Οδός Καβαλερικού 7 Τ.Κ. 145 64 Κ. Κηφισιά
香港 HONG KONG	8130 8998	1 year	SEB ASIA Ltd. Room 903, 9/F, South Block, Skyway House 3 Sham Mong Road, Tai Kok Tsui, Kowloon, Hong-Kong
MAGYARORSZÁG HUNGARY	06 1 801 8434	2 év 2 years	GROUPE SEB CENTRAL EUROPE Kft. Táviró köz 4 2040 Budaörs
INDONESIA	+62 21 5793 6881	1 year	GROUPE SEB INDONESIA (Representative office) Sudirman Plaza, Plaza Marein 8th Floor JL Jendral Sudirman Kav 76-78, Jakarta 12910, Indonesia
ITALIA ITALY	199207354	2 anni 2 years	GROUPE SEB ITALIA S.p.A. Via Montefeltro, 4 20156 Milano
日本 JAPAN	0570 077 772	1 year	株式会社グループセブジャパン 〒144-0042 東京都大田区羽田旭町 11-1 羽田クロノゲート事務棟 5F
الأردن JORDAN	5665505	سنة واحدة 1 year	www.tefal-me.com

ҚАЗАҚСТАН KAZAKHSTAN	727 378 39 39	2 жыл 2 years	ЖАҚ «Группа СЕБ- Восток» 125171, Москва, Ленинградское шоссе, 16А, 3 үйі
한국어 KOREA	1588-1588	1 year	(유)그룹 세브 코리아 서울시 중구 청계천로 35 서린빌딩 2층 110-790
الكويت KUWAIT	24831000	سنة واحدة 1 year	www.tefal-me.com
LATVJA LATVIA	6 616 3403	2 gadi 2 years	GROUPE SEB POLSKA Sp. z o.o. ul. Bukowińska 22b, 02-703 Warszawa
لبنان LEBANON	4414727	سنة واحدة 1 year	www.tefal-me.com
LIETUVA LITHUANIA	5 214 0057	2 metai 2 years	GROUPE SEB POLSKA Sp. z o.o. ul. Bukowińska 22b, 02-703 Warszawa
LUXEMBOURG	0032 70 23 31 59	2 ans 2 years	GROUPE SEB BELGIUM SA NV 25 avenue de l'Espérance - ZI 6220 Fleurus
МАКЕДОНИЈА MACEDONIA	(02) 20 50 319	2 години 2 years	Groupe SEB Bulgaria EOOD Office 1, floor 1, 52G Borovo St., 1680 Sofia - Bulgaria. ГРУП СЕБ БЪЛГАРИЈА ДООЕЛ Ул. Борово 52 Г, сп. 1, офис 1, 1680 София, България
MALAYSIA	603 7802 3000	2 years	GROUPE SEB MALAYSIA SDN. BHD Unit No. 402-403, Level 4, Uptown 2, No. 2, Jalan SS21/37, Damansara Uptown, 47400, Petaling Jaya, Selangor D.E. Malaysia
MEXICO	(01800) 112 8325	1 año 1 year	Groupe S.E.B. México, S.A. DE C.V. Goldsmith 38 Desp. 401, Col. Polanco Delegación Miguel Hidalgo 11 560 México D.F.
MOLDOVA	(22) 929249	2 ani 2 years	ТОВ «Груп СЕБ Україна» 02121, Харківське шосе, 201-203, 3 поверх, Київ, Україна
NEDERLAND The Netherlands	0318 58 24 24	2 jaar 2 years	GROUPE SEB NEDERLAND B.V. De Schutterij 27 3905 PK Veenendaal
NEW ZEALAND	0800 700 711	1 year	GROUPE SEB NEW ZEALAND Unit E, Building 3, 195 Main Highway, Ellerslie, Auckland
NORGE NORWAY	815 09 567	2 år 2 years	GROUPE SEB NORDIC AS Tempovej 27 2750 Ballerup

سلطنة عُمان OMAN	24703471	سنة واحدة 1 year	www.tefal-me.com
PERU	441 4455	1 año 1 year	Groupe SEB Perú Av. Camino Real N° 111 of. 805 B San Isidro - Lima
POLSKA POLAND	801 300 420 koszt jak za połączenie lokalne	2 lata 2 years	GROUPE SEB POLSKA Sp. z o.o. ul. Bukowińska 22b, 02-703 Warszawa
PORTUGAL	808 284 735	2 anos 2 years	GROUPE SEB IBÉRICA SA Urb. da Matinha Rua Projectada à Rua 3 Bloco1 - 3° B/D 1950 - 327 Lisboa
قطر QATAR	4448-5555	سنة واحدة 1 year	www.tefal-me.com
REPUBLIC OF IRELAND	01 677 4003	1 year	GROUPE SEB IRELAND Unit B3 Aerodrome Business Park, College Road, Rathcoole, Co. Dublin
ROMÂNIA ROMANIA	0 21 316 87 84	2 ani 2 years	GROUPE SEB ROMÂNIA Str. Daniel Constantin nr. 8 010632 București
РОССИЯ RUSSIA	495 213 32 30	2 года 2 years	ЗАО «Группа СЕБ-Восток», 125171, Москва, Ленинградское шоссе, д. 16А, стр. 3
المملكة العربية السعودية SAUDI ARABIA	920023701	سنة واحدة 1 year	www.tefal-me.com
SRBIJA SERBIA	060 0 732 000	2 godine 2 years	SEB Développement Đorđa Stanojevića 11b 11070 Novi Beograd
SINGAPORE	6550 8900	1 year	GROUPE SEB SINGAPORE Pte Ltd. 59 Jalan Pemimpin, #04-01/02 L&Y Building, Singapore 577218
SLOVENSKO SLOVAKIA	233 595 224	2 roky 2 years	GROUPE SEB Slovensko, spol. s r.o. Cesta na Senec 2/A 821 04 Bratislava
SLOVENIJA SLOVENIA	02 234 94 90	2 leti 2 years	SEB d.o.o. Gregorčičeva ulica 6 2000 MARIBOR
SOUTH AFRICA	0100202222	1 year	GS South Africa Building 17, PO BOX 107 The Woodlands Office Park, 20 Woodlands Drive, Woodmead 2080
ESPAÑA SPAIN	902 31 24 00	2 años 2 years	GROUPE SEB IBÉRICA S.A. C/ Almogávares, 119-123, Complejo Ecurban, 08018 Barcelona
SRI LANKA	115400400	1 year	www.tefal-me.com
SVERIGE SWEDEN	08 594 213 30	2 år 2 years	TEFAL SVERIGE SUBSIDIARY OF GROUPE SEB NORDIC Truckvägen 14 A, 194 52 Upplands Vasby

